NOV 2 3 2011

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

RE: Notice of Final Action - Authority to Construct
Project Number: N-1100320

Dear Mr. Rous:

The Air Pollution Control Officer has issued Authority to Construct permits to Bear Creek Winery for establishing facility-wide specific limiting condition for the VOC from fermentation and storage operation, and to install twenty three new stainless steel wine fermentation and storage tanks, at 11900 N Furry Road, Lodi, California.

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

Notice of the District's preliminary decision to issue this Authority to Construct was published on October 4, 2011. The District's analysis of the proposal was also sent to CARB and US EPA Region IX on September 29, 2011. No comments were received following the District's preliminary decision on this project.

Thank you for your cooperation in this matter. If you have any questions, please contact Mr. Rupi Gill at (209) 557-6400.

Sincerely,

David Warner
Director of Permit Services

DW: JK/st

Enclosures
NOV 23 2011

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

RE: Notice of Final Action - Authority to Construct
Project Number: N-1100320

Dear Mr. Tollstrup:

The Air Pollution Control Officer has issued Authority to Construct permits to Bear Creek Winery for establishing facility-wide specific limiting condition for the VOC from fermentation and storage operation, and to install twenty three new stainless steel wine fermentation and storage tanks, at 11900 N Furry Road, Lodi, California.

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

Notice of the District’s preliminary decision to issue this Authority to Construct was published on October 4, 2011. The District’s analysis of the proposal was also sent to CARB and US EPA Region IX on September 29, 2011. No comments were received following the District’s preliminary decision on this project.

Thank you for your cooperation in this matter. If you have any questions, please contact Mr. Rupi Gill at (209) 557-6400.

Sincerely,

[Signature]
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 Final Action - Authority to Construct  
Project Number: N-1100320

Dear Mr. Rios:

The Air Pollution Control Officer has issued Authority to Construct permits to Bear Creek Winery for establishing facility-wide specific limiting condition for the VOC from fermentation and storage operation, and to install twenty three new stainless steel wine fermentation and storage tanks, at 11900 N Furry Road, Lodi, California.

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

Notice of the District's preliminary decision to issue this Authority to Construct was published on October 4, 2011. The District's analysis of the proposal was also sent to CARB and US EPA Region IX on September 29, 2011. No comments were received following the District's preliminary decision on this project.

Thank you for your cooperation in this matter. If you have any questions, please contact Mr. Rupi Gill at (209) 557-6400.

Sincerely,

[Signature]

David Warner  
Director of Permit Services

DW: JK/st  
Enclosures
NOTICE OF FINAL ACTION
FOR THE ISSUANCE OF AUTHORITY
TO CONSTRUCT PERMITS

NOTICE IS HEREBY GIVEN that the Air Pollution Control Officer has issued Authority to Construct permits to Bear Creek Winery for establishing facility-wide specific limiting condition for the VOC from fermentation and storage operation, and to install twenty three new stainless steel wine fermentation and storage tanks, at 11900 N Furry Road, Lodi, California.

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

The application review for Project #N-1100320 is available for public inspection at http://www.valleyair.org/notices/public_notices_idx.htm and the SAN JOAQUIN VALLEY UNIFIED AIR POLLUTION CONTROL DISTRICT, 4800 ENTERPRISE WAY, MODESTO, CA 95356.
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. 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 Sadretdin, 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 wine storage operations shall be determined as the sum of the product of the volume of wine transferred 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-96-5-1

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 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) * (6.2 lb-VOC/1,000 gallons) + (Total Annual White Wine Production - gallons) * (2.5 lb-VOC/1,000 gallons). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadreedin, Executive Director, APCO

DAVID WALTERS, Director of Permit Services

Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6476
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. 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 Sadrelin, Executive Director LAAPCD

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]
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. 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 / ARCO

DAVID WALTER, Director of Permit Services
N-96-7-1 Jan 10 2011 AMEND-NOT REQUIRED
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-96-8-1

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

ISSUANCE DATE: 11/10/2011

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 Sadedin, Executive Director / APDCO

DAVID WALTER, Director of Permit Services

Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6476
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

ISSUANCE DATE: 11/10/2011

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 Sadradin, Executive Director / ARCO

DAVID WARNER, Director of Permit Services

Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8714 • (209) 557-6400 • Fax (209) 557-6476
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]
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

ISSUANCE DATE: 11/10/2011

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 Sadrekh, Executive Director / ARCO

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-96-11-1
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 Sadreolin, 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-96-12-1
LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LOCATION: LODI, CA 95240
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. 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 Sadreddin, Executive Director

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-96-13-1
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. 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 Sadedin, 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-96-14-1
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. 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 Sadeghin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

Northern Regional Office  •  4800 Enterprise Way  •  Modesto, CA 95356-8718  •  (209) 557-6400  •  Fax (209) 557-6476
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-96-15-1

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. 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 Saiedi, Executive Director / APCO

DAVID WARNER, Director of Permit Services

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*Note on paper:”
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-96-16-1

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. 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.

Sayed Sadreddin, 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-96-17-1

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. 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 Sarkhoda, 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-96-18-1

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. 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 Sadreolin, 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-96-19-1
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. 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 / ACPO

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-96-20-1
LEGAL OWNER OR OPERATOR:  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. 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

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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-96-21-1
LEGAL OWNER OR OPERATOR: 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. 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 WALTER, 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-96-22-1
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. 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 Sadedin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

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Conditions for N-96-22-1 (continued)

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]
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. 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 / ARCO

DAVID WARNER, Director of Permit Services
N-96-23-1  Nov 16 2011  D/S/ at KANTOUI  Join Inspection NOT Required

Northern Regional Office  •  4800 Enterprise Way  •  Modesto, CA 95356-8716  •  (209) 557-6400  •  Fax (209) 557-6476  •  www.sjvapcd.org
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: \( \text{EF} = 1.705259 \times P^{1.090407} \), 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]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-24-1

LEGAL OWNER OR OPERATOR: 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. 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 Sadatpour, Executive Director / APCO

DAVID WALTER, Director of Permit Services
N-96-24-1 11/10/2011 8:33AM  KJHELDI Joint Inspection NOT Required
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6478
Conditions for N-96-24-1 (continued)

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 20,581 GALLON CONCRETE WINE AND HEAVY LEES STORAGE TANK (TANK #107): 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 Sadreddin, Executive Director, AARCO

DAVID WARRIAR, Director of Permit Services
N-96-25-1 Rev 10-2011 AIRWATER - S/CID.
Joint Inspection NOT Required
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6476
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-96-26-1

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. 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 Sadrieh, Executive Director / APCO

DAVID WARNER, Director of Permit Services
N-96-26-1 · Nov 10 2011 · 8:51 AM · LOAO NO
Joint Inspection NOT Required
Northern Regional Office · 4800 Enterprise Way · Modesto, CA 95356-8718 · (209) 557-6400 · Fax (209) 557-6478
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 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-96-27-1

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. 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 Sedehian, Executive Director / ARCO

DAVID WARNER, Director of Permit Services
N-96-27-1 No 10-15-01 9:55AM - PRINTED
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-96-28-1

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. 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 2060, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadreddin, Executive Director/ APCO

DAVID WARNER, Director of Permit Services
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
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-96-29-1

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. 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 Sadatollah, Executive Director / APCO

DAVID WARNER, Director of Permit Services

Northern Regional Office  •  4800 Enterprise Way  •  Modesto, CA 95356-8718  •  (209) 557-6400  •  Fax (209) 557-6476
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 = 1.705529 * 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-96-30-1

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. 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 of detail of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Shokrulin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
N-96-30-1, No. 9-10-2011 8:32AM - A:\AERD - Joint Inspection NOT Required
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475

ISSUANCE DATE: 11/10/2011
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-96-31-1
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. 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 canceled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadeddin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6476
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-96-32-1  ISSUANCE DATE: 11/10/2011

LEGAL OWNER OR OPERATOR: 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. 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 Sadreolin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
N-96-32-1: Nov 10, 2011 8:53AM - KAT (SSL) - 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]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-33-1

LEGAL OWNER OR OPERATOR: 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. 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 Sadeghin, Executive Director

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-96-34-1
LEGAL OWNER OR OPERATOR:  BEAR CREEK WINERY
MAILING ADDRESS:  11900 N FURRY RD
                  LODI, CA 95240
LOCATION:  11900 N FURRY ROAD
           LODI, CA 95240

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. 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 Sadeghin, Executive Director AJPCO

DAVID WARNER, Director of Permit Services
N-96-34-1, Nov 10, 2011 AJPCO
Jail inspection NOT Required

Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6476
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-96-35-1

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. 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 Sadeqi, 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-96-36-1

LEGAL OWNER OR OPERATOR: 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. 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 Sadreian, Executive Director

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-96-37-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY

MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

ISSUANCE DATE: 11/10/2011

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. 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 Sadeghi, Executive Director

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-96-38-1

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. 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 Sadedin, Executive Director, APCO

DAVID WARNER, Director of Permit Services
Conditions for N-96-38-1 (continued)

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-96-39-1
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. 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 Sadeghin, Executive Director, APCO

DAVID WARNER, Director of Permit Services
N-95-39-1  Nov 10 2011  10:28:02  Started NEW - KA12 CRD  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-96-40-1

LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD

LOCATION: LODI, CA 95240

ISSUANCE DATE: 11/10/2011

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. 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 Sadedin, Executive Director APCCO

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-96-41-1

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. 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 Sadeghin, Executive Director, APCO

DAVID WARNER, Director of Permit Services
N-96-41-1: Nov 10, 2011: SJS-5346 - SAS-34413Joint Inspection NOT Required
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8713 • (209) 557-6400 • Fax (209) 557-6476
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-96-42-1
LEGAL OWNER OR OPERATOR: 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. 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) 557-6490 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances, and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Saeedi, Executive Director, APCO

DAVID WALTER, 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-96-43-1

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. 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 Sacreedin, Executive Director / ARCO

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-96-44-1  ISSUANCE DATE: 11/10/2011

LEGAL OWNER OR OPERATOR: 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. 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-96-45-1

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

LOCATION: 11900 N FURRY ROAD

LOCION: 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. 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 setting. [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
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-96-46-1

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. 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 Sadreolin, 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-96-47-1

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. 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 Sadeghin, 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-96-48-1
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
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-96-49-1
LEGAL OWNER OR OPERATOR: 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. 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 Sadreolin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6476
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-96-50-1

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. 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 Safafarin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8716 • (209) 557-6400 • Fax (209) 557-6476
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-96-51-1
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. 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.

Sayed Saeed, Executive Director / APCO

DAVID WARNER, Director of Permit Services
N-96-51-1, Nov 11, 2011 5:29AM - KVILRD
Joint Inspection NOT Required
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6476
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-96-52-1

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 11,971 GALLON CONCRETE WINE AND HEAVY LEES STORAGE TANK (TANK #134): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. 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 Sadedin, Executive Director / AJPCO

DAVID WARNER, Director of Permit Services

Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6476
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-96-53-1

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. 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 Sadreolin, Executive Director, APCO

DAVID WARNER, Director of Permit Services

Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6476
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]
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. 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 Sadedin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
N-96-54-1 Nov 10 2010 DAVID WARNER - DAVID WARNER - Joint Inspection NOT Required
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6476
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. 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 of denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadoughi, Executive Director / APCO

DAVID WARNER, Director of Permit Services
N-96-55-1: Nov 10 2014 - 1549A - KARN - CEO - JMS Inspection NOT Required
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6476
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-96-56-1

LEGAL OWNER OR OPERATOR: 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. 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 Saieddin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6478
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-96-57-1

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 Sadeghi, Executive Director / APDC

DAVID WALTER, Director of Permit Services
N-96-37-1: Nov 10 2011  /& KANDLJU  Joint Inspection NOT Required
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6472
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. 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 Sadrekh, Executive Director, APCO

DAVID WARNER, Director of Permit Services
N-96-58-1: Nov 10 2011 8:54AM - KAPLAN: - Joint Inspection NOT Required
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6476
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 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 Sadeqian, Executive Director - APCO

DAVID WARNER, Director of Permit Services
N-96-69-1 \ Nov 10 2011 14:45:28 M - RE: ICU - 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-96-60-1
LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240
LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

ISSUANCE DATE: 11/10/2011

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. 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 / ARCO

DAVID WARNER, Director of Permit Services
N-96-60-1  Nov 10 2011  RACAN - KARLODI - 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-96-61-1
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. 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 Sadreinni, Executive Director / ARGCO

DAVID WARNER, Director of Permit Services

Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6476
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-96-62-1

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 18,659 GALLON CONCRETE WINE AND HEAVY LEES STORAGE TANK (TANK #144): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONDITIONS

1. 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 No. 1/13/11 R-563-01 - KAPLOFU Joint Inspection NOT Required
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6476
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-96-63-1
LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240
LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

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. 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 Sadreolin, Executive Director \ APRCO

DAVID WARNER, Director of Permit Services
N-96-60-1: Rev 09 2011 • MAIN • RAEDONI • 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. 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 Shokrul, Executive Director / APCO

DAVID WARNER, Director of Permit Services
N-96-64-1  Nov 10 2011  4:14 AM  KARLONU  Joint Inspection NOT Required
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6472
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. 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 of denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and 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-68-65-1  Nov 10, 2011 8:54AM - EUC LRDU, Joint Inspection NOT Required

Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6476
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-96-66-1

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. 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 Sadeghian, Executive Director - APCO

David Warner, Director of Permit Services

Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8716 • (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-96-67-1

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. 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.

Sayed Şadredin, Executive Director, APCO

DAVID WARNER, Director of Permit Services
N-96-67-1: Nov 10, 2011 9:22AM - KAH37U - Joint Inspection NOT Required
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6472
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-96-68-1

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. 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
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-96-69-1
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. 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 Sardjin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6476
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. 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 Sededin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
N-96-70-1 • Nov 30, 2011 • E546AM • 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-96-71-1

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

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

Seyed Saadedin, Executive Director - APCO

DAVID WARNER, Director of Permit Services
N-96-71-1: Nov 10 2011 - 3AM - XAPLOGU - Fraud Inspection NOT Required

Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6476
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-96-72-1

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. 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
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^0.090407, 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
LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LOCATION: LODI, CA 95240

ISSUANCE DATE: 11/10/2011

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. 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 Sadiq Amiri, Executive Director

DAVID WARNER, Director of Permit Services
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6476
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-96-74-1
LEGAL OWNER OR OPERATOR: 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. 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 Sadrodin, Executive Director / APCEO

DAVID WARNER, Director of Permit Services
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6476
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. 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 / CEO

DAVID WARNER, Director of Permit Services

Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6476
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-96-76-1
LEGAL OWNER OR OPERATOR: 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. 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 Shahedin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
N-96-76-1 Nov 10, 11:11:11 - 557-6400 - 1054471 - New 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-96-77-1  ISSUANCE DATE: 11/10/2011

LEGAL OWNER OR OPERATOR: 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. 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 of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadeqian, Executive Director / APCO

DAVID WARNER, Director of Permit Services
N-96-77-1 / Rev 10/31/11 8:54 AM - KAVAILDU - Justification NOT Required

Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6476
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-96-78-1

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. 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
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-96-79-1

LEGAL OWNER OR OPERATOR: 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. 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, 5.2.2]

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 / ARDO

DAVID WARNER, Director of Permit Services
N-96-79-1: Nov 10, 2011 & 11AM - EXHIBIT D - Joint Inspection NOT Required

Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6476
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-96-80-1
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. 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 Sadri-din, Executive Director / ARCO

DAVID WALTER, 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-96-81-1
LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LOCATION: LODI, CA 95240
ISSUANCE DATE: 11/10/2011
LOCATION: 11900 N FURRY ROAD
MAILING ADDRESS: 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. 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 Sadreolin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
N-96-81-1: Nov 10 2011 12:15 PM - WAZLORU - 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-96-82-1

LEGAL OWNER OR OPERATOR: 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. 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 Sadeghi, Executive Director / APCO

DAVID WARNER, Director of Permit Services
N-96-82-1: Nov 10 2011 12:35AM - PAID OUT - Joint Inspection NOT Required
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6476
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. 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 of denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Satabedin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6476
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-96-84-1

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. 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 Saffaridin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

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Based on recycled paper.
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-96-85-1

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. 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 plan, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sardar, Executive Director
APCO

DAVID WARNER, Director of Permit Services
N-96-85-1 Rev 10/17/2017 10:55 AM / 2/1/0410 / 40 EST / 2/1/0410 / 40 EST
Joint Inspection NOT Required
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6476
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-96-86-1
LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LOCATION: LODI, CA 95240
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. 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 Saffarini, 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-96-87-1

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. 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 Sadadi, Executive Director, APDCA

DAVID WALTER, 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-96-88-1

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. 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 Sadreolin, 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 x 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-96-89-1

LEGAL OWNER OR OPERATOR: 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. 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 Safaiedin, 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-96-90-1

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

CONITIONS

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 Sadreddin, 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-96-91-1

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. 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 Sadeghian, Executive Director / APCO

DAVID WARNER, Director of Permit Services
11/10/2011 - 09/10/2014 - APCO
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-96-92-1

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

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 Sadriedin, Executive Director / ARCO

DAVID WARNER, Director of Permit Services

Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6476
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-96-93-1  
ISSUANCE DATE: 11/10/2011

LEGAL OWNER OR OPERATOR: 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. 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 Sadreolin, Executive Director of APCO

DAVID WARNER, Director of Permit Services
N-96-03-1  Nov 10 2011  8:55 PM -- KAHL001 -- JNL 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-96-94-1  

LEGAL OWNER OR OPERATOR:  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.  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 Sadriodin, 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-96-95-1     ISSUANCE DATE: 11/10/2011

LEGAL OWNER OR OPERATOR: 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. 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 Sadadi, Executive Director APTCO

DAVID WARDER, Director of Permit Services

Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6476
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. 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 Salariain, Executive Director / APCO

DAVID WARNER, Director of Permit Services
N-96-96-1 11/10/2011
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6476

This document contains information developed, compiled, or provided by other governmental and non-governmental parties, and is not the work of any agency of the State of California. For more information, contact the originating source.
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-96-97-1
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. 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 Sadreolin, 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]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-98-1

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

LOCATION: 11900 N FURRY ROAD
LONI, 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. 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 Sadrecin, 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-96-99-1
LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240
LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

ISSUANCE DATE: 11/10/2011

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. 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 Sacredin, Executive Director / ARCO

DAVID WARNER, Director of Permit Services
N-96-99-1 Nov 10 2011 12:56:58 AM - Kamilla Just In Case NOT Required
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6472
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-96-100-1
LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS:
11900 N FURRY RD
LODI, CA 95240
LOCATION:
11900 N FURRY ROAD
LODI, CA 95240

ISSUANCE DATE: 11/10/2011

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. 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 Sadreuddin, Executive Director SPCG

DAVID WARNER, Director of Permit Services
NDP-100-1  Rev 10 30/09/2011 - RLLLOU - Joint Inspection NOT Required
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6478
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. 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
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-96-102-1
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. 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 Sadedin, Executive Director / ADPO

DAVID WARNER, Director of Permit Services
N-96-102-1 - Nov 9, 2011 - Signed - D/E/SC/J - Joint Inspection - Not Required

Northern Regional Office • 4600 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6472
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-96-103-1

LEGAL OWNER OR OPERATOR: 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. 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 for denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadeghin, Executive Director / APCO

DAVID WATNER, Director of Permit Services
N-96-103-1: Nov 10 2011 [SEE PERMITS TO OPERATE REQUIRED]
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6476
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-96-104-1

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. 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 Saeed, Executive Director / APCO

DAVID WARNER, Director of Permit Services
Northern Regional Office  •  4800 Enterprise Way  •  Modesto, CA 95356-8716  •  (209) 557-6400  •  Fax (209) 557-6476

ISSUANCE DATE:  11/10/2011
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]  

CONDITIONS CONTINUE ON NEXT PAGE

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

Seyed Saieddin, Executive Director / APCD  

DAVID WARNER, Director of Permit Services
N-96-105-1  Rev: 10/03  B-58AM - KAHLONI  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-96-106-1

ISSUANCE DATE: 11/10/2011

LEGAL OWNER OR OPERATOR: 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. 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 Sadrzadeh, Executive Director APCO

DAVID WARNER, Director of Permit Services
N-96-106-1 Nov 16 2011 (R&D) - Initial 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-96-107-1

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. 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 plan, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Setareh, Executive Director / APCD

DAVID WARNER, Director of Permit Services
N-96-107-1  Issued 10/31/2011 - Issued 11/10/2011 - 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 * 10^1.090407, 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-96-108-1

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. 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 Sadreedin, Executive Director / APCCO

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-96-109-1

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. 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 Sadreolin, Executive Director / APCO

DAVID WALTER, Director of Permit Services
N-96-109-1  •  Nov 11 2011  •  8:36AM – KA/OSU  •  Joint Inspection N/P 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-96-110-1

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. 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 Sadrein, Executive Director, APCO

DAVID WARNER, Director of Permit Services
N-96-110-1  Nov 10, 2011  11:31:44 AM  KAYLOU  Jail 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 = 1.705256 * 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-96-111-1  ISSUANCE DATE: 11/10/2011

LEGAL OWNER OR OPERATOR:  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. 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.

Sayed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
N-96-111-1  11/10/2011  E.ENVN : June Inspection NOT Received
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-96-112-1

LEGAL OWNER OR OPERATOR: 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. 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 Sabourin, Executive Director APCO

DAVID WAGNER, Director of Permit Services

Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6476
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  ISSUANCE DATE: 11/10/2011

LEGAL OWNER OR OPERATOR: 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. 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, etc. of all other governmental agencies which may pertain to the above equipment.

Seyed Safaeedin, Executive Director / APCO

DAVID WALTER, 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-96-114-1

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. 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, 5.2.2]

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 Sadri, Executive Director, APCO

DAVID WARNER, Director of Permit Services
N-96-114-1, Nov 10 2011 DAVID WARNER: 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. 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 Sadeghin, Executive Director APOC

DAVID WARNER, Director of Permit Services
N-96-115-1  Rev 10 2011 CLEAN - KAHOUNJ  JOD Inspection NOT Required

Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8716 • (209) 557-6400 • Fax (209) 557-6478
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: \[ \text{EF} = 1.705259 \times P^{1.090407}, \text{where } P \text{ is the volume percent ethanol of the wine being transferred.} \] [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
LEGAL OWNER OR OPERATOR: 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. 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 Sadrech, Executive Director - APCO

DAVID WARD, 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-96-117-1
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. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rules 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 Sadoughi, Executive Director - APDCO

DAVID WARNER, Director of Permit Services
N-96-117-1 / Nov 10 2011 / LWG/CMU / Draft (09/16/2011) - Revisions 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-96-118-1

LEGAL OWNER OR OPERATOR: 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. 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 Sadre-A, Executive Director / APDC

DAVID WARNER, Director of Permit Services
N-96-118-1; Nov 10 2011 0.55 PM - RAJ/LONJ - Add Identifiers NOT Required

Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6476
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-96-119-1
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. 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 Sadreolin, Executive Director / DU CO

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-96-120-1

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. 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 Sadeghin, Executive Director / AEDO

DAVID WARNER, Director of Permit Services
N-96-120-1; Nov 10 2011; KAPLAND; Joint Inspection NOT Required
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6478
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-96-121-1

LEGAL OWNER OR OPERATOR: 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. 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 Sadreolin / Executive Director / ACO

DAVID WARNER, Director of Permit Services
N-96-121-1: Nov 10 2011 0:15 AM - KEEDON: Just 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-96-122-1
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. 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 Sadre仁, Executive Director / APCO

DAVID WARNER, Director of Permit Services

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Issued on recycled paper.
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-96-123-1
LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURY 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. 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 Sadreolin, Executive Director / ADMO

DAVID WARNER, Director of Permit Services
N-96-123-1 Nov 10 2011 KAHL/CCN 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-96-124-1
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. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rules 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 Saadedin, Executive Director, APCO

DAVID WARNER, Director of Permit Services

Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6476
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. 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 Sadreolin, Executive Director / APOO

DAVID WARNER, Director of Permit Services

Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
Conditions for N-96-125-1 (continued)

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-96-126-1

LEGAL OWNER OR OPERATOR: 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. 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 Sadreddin, Executive Director (APCO)

DAVID WARNER, Director of Permit Services
N-96-126-1; Nov 10 2011; IAAX - KAHLDOU; JOS-03 Inspector/NO2.023 Inspected

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-96-127-1

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. 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 Sadre grain, 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]
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. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rules 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 Sadatelin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
N-96-128-1 : Nov 10 2011 - E.BHAN - KAPLAN : Joint Inspection NOT Required

Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6472
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-96-129-1
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. 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 Sajjad, Executive Director / APCC

DAVID WARNER, Director of Permit Services
N-96-129-1; Nov 10 2001; DEC 14 2001; Joint Inspection NOT Required
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6478

Issued on recycled paper.
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
LOCATION: LODI, CA 95240
ISSUANCE DATE: 11/10/2011

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. 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 Sadjedin, Executive Director - APCO

DAVID WARNER, Director of Permit Services
5-96-130-1 : Nov 10 2011 : K A K I H O U : Jerk Inspection NOT Required
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6476
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 LEES 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 Sadeghin, Executive Director & COO

DAVID WARNER, Director of Permit Services
N-96-531-1 Nov 19 2011 MEK KHANJU: Jurisdiction MTL Not Required
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6476
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-96-132-1

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. 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 Sadreolin, Executive Director / ADPO

DAVID WARNER, Director of Permit Services
N-96-132-1 - Nov 10 2011 - KAM - PAPUA - Initial inspection NOT Required
Northern Regional Office  •  4800 Enterprise Way  •  Modesto, CA 95356-8718  •  (209) 557-6400  •  Fax (209) 557-6478
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

ISSUANCE DATE: 11/10/2011

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. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rules 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 Sadreolin, Executive Director, APCO

DAVID WARNER, Director of Permit Services
N-96-133-1 : Nov 10 2011 :: REQUIREMENTS : JOIN Inspection NOT Required
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6478
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-96-134-1

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. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rules 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 Sadreolin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

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Recycled paper
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-96-135-1

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. 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 Sadrzadeh, Executive Director, APCO

DAVID WARNER, Director of Permit Services
N-96-135-1: Nov 10 2011 8:57AM - RAPIDON Joint Inspection NOT Required
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-6718 • (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. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rules 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 contingent of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadedin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
N-95-136-1 · Nov 10, 2011 · 6:57AM · 59 KB · NR · Joint Inspection NRT Required
Northern Regional Office · 4800 Enterprise Way · Modesto, CA 95356-8718 · (209) 557-6400 · Fax (209) 557-6476
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-96-137-1

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. 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 Sadrein, Executive Director / APCO

DAVID WARNER, Director of Permit Services
11-09-137-1 Nov 10 2011 A-MAR-KALOJ - Joint Inspection HCT Required
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6476
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-96-138-1

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. 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 Sadrzad, Executive Director

DAVID WARNER, Director of Permit Services

Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6476

Issued on uncoated paper.
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-96-139-1
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. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rules 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 Sadeghin, Executive Director

DAVID WARNER, Director of Permit Services
N-96-139-1 Nov 10 2011 2:36PM - KAHLONI - Joint Inspection NOT Required

Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6476
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-96-140-1

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. 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 Sadeqifar, Executive Director, APDC

DAVID WARNER, Director of Permit Services
N-96-140-1 Nov 10 2011 8:07AM - KAULON. - Joint Inspection NOT Required
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6476
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-96-141-1

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. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rules 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 Sadreolin, Executive Director, APCO

DAVID WARNER, Director of Permit Services

Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6476
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-96-142-1

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

ISSUANCE DATE: 11/10/2011

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. 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 Sadroshin, 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-96-143-1

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. 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 plant specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The 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 / AP CO

DAVID WARNER, Director of Permit Services
N-96-143-1: Nov 10 2011 REDACT - CARL/DN - Joint Inspection NOT Required

Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8716 • (209) 557-6400 • Fax (209) 557-6476
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-96-144-1

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. 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 of denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadre-Ali, Executive Director, APCO

DAVID WARNER, Director of Permit Services
N-96-144-1 Nov 10, 2011 8:57 AM - REVISED - NO SUBSTANTIVE CHANGED
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6476
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. 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 Sadedin, Executive Director - APCO
David Warner, Director of Permit Services
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6476
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-96-146-1

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. 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 / APCC

DAVID WARNER, Director of Permit Services
N-96-146-1: Nov 10 2011 8:57AM - AIR-CRU - AH190000 - Initial Inspection NOT Required
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6476
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-96-147-1

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. 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 Sadeghin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
N-96-147-1 Nov 10 2011 PER THIS - KAMLONU - Joint Inspection NOT Required
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6476
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-96-148-1

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

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

Seyed Sadreidian, Executive Director / APCO

DAVID WARNER, Director of Permit Services
N-96-148-1 : Nov 11, 2011 8:27AM ; KAPLIGN ; JTI Inspection NOT Required
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475

[Handwritten signature]
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-96-149-1

LEGAL OWNER OR OPERATOR: 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. 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 Sadeqedin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
N-96-149-1: Nov 10 2011 4:37AM - KAHLOU - 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-96-150-1

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. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rules 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 Sadeddin, 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: \( EF = 1.705259 \times P^{1.090407} \), 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-96-151-1

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. 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 Sadreolin, Executive Director, JAPCO

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]
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. 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 Sadreedin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
N-96-152-1: Nov 10, 2011 8:59 AM - Final - No Inspection Required - 2nd Designation
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-96-153-1

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 LEES STORAGE TANK (TANK #208): 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 Rules 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-96-153-1, Nov 10 2011 EJ/AR KAP/ONJ / Joint Inspection NOT Required

Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6478
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-96-154-1

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. 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 inspector to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadedin, 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
Conditions for N-96-154-1 (continued)

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-96-155-1
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. 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 Sareedini, Executive Director, APCO

DAVID WARNER, Director of Permit Services
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6476

[Signature]

[Handwritten note]
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-96-156-1
LEGAL OWNER OR OPERATOR: 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. 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 Sadrobin, Executive Director

David Warner, Director of Permit Services
N-96-156-1 Nov 10 2011
Joint Inspection NOT Required
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95556-8718 • (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-96-157-1
LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LOCATION: LODI, CA 95240
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

ISSUANCE DATE: 11/10/2011

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 WANNER, Director of Permit Services
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6476
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-96-158-1
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 Rules 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 Sadreuddin, Executive Director/CEO

DAVID WARNER, Director of Permit Services

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

*This is an example of a permit and conditions for a winery to construct a wine storage tank. The conditions specify the temperature and ethanol content limits, daily record-keeping requirements, and notification requirements to the compliance division.*
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-96-159-1
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. 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 Sadreolin, Executive Director / APCCO

DAVID WARNER, Director of Permit Services
N-96-159-1 - Nov 10, 2011 - Rev - N/A - Final
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-96-160-1

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. 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 Sadrotin, 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) \times (6.2 \text{ lb-VOC/1,000 gallons}) + (Total Annual White Wine Production - gallons) \times (2.5 \text{ 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-96-161-1

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. 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 Sadreddin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

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

DAVID WARNER, Director of Permit Services
N-96-162-1 Nov 10 2011 8:04AM DCS EDU - Final 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-96-163-1

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. 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 / ACO

DAVID WARNER, Director of Permit Services
N-96-163-1 Nov 10 2011 8:59AM APPL/CTY 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-96-164-1

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. 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-96-164-1 / Nov 10 2011 / 5/555-9500-410 - No Additional Holiday Required
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6476
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-96-165-1

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. 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 Sadreolin, Executive Director / APED

DAVID WARNER, Director of Permit Services

Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6479
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]
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. 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 Sadreddin, Executive Director, APDCO

DAVID WARNER, Director of Permit Services
N-96-166-1 Nov 10 2011 MA-2447 - NO LUNCH - 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-96-167-1
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. 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 Sadri, Executive Director / APCO

DAVID WARNER, Director of Permit Services

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and recycled paper.
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-96-168-1

LEGAL OWNER OR OPERATOR: 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. 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 Sadreolin, Executive Director / ADCO

DAVID WARNER, Director of Permit Services

Northern Regional Office  •  4800 Enterprise Way  •  Modesto, CA 95356-8713  •  (209) 557-6400  •  Fax (209) 557-6475

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT
HEALTHY AIR LIVING™
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-96-169-1
LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LOCATION: LODI, CA 95240

ISSUANCE DATE: 11/10/2011

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. 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 Sadreddin, Executive Director APCCO

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-96-170-1

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

ISSUANCE DATE: 11/10/2011

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 Sadreolin, Executive Director / ARPO

DAVID WARNER, Director of Permit Services

Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6476
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-96-171-1
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. 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 Sadreian, Executive Director / APOO

DAVID WARNER, Director of Permit Services
N-96-171-1 / Nov 10 2011 / EAS Ad = PROGRAM / 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-96-172-1  
ISSUANCE DATE: 11/10/2011

LEGAL OWNER OR OPERATOR: 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. 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 Sadatolin, 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-96-173-1  
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. 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 Sadreolin, Executive Director / AD/CO

DAVID WARNER, Director of Permit Services
N-10-000-1 Nov 10 2011 ADM - KAHLOUI - Joint Inspection H2T Required

Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6476
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-96-174-1

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. 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 Sadre, Executive Director, APCO

DAVID WARNER, Director of Permit Services
N-96-174-1 Nov 10 2011 8:56 AM - XAYLOU - 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-96-175-1
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. 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 Sadre, Executive Director AJACD

DAVID WARNER, Director of Permit Services
N-96-175-1 / Issued 11/10/2011 / AJACD / NOoom / Not Inspection NOT Required
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475

Prepared on recycled paper.
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-96-176-1
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. 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 governmental agencies which may pertain to the above equipment.

Seyed Sadreolin, Executive Director (APCD)
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-96-177-1

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. 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 Sadretdin, Executive Director/ ADO

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-96-178-1

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. 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 Sadreddin, Executive Director, APCO

DAVID WARNER, Director of Permit Services
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
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-96-179-1

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. 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 Sadreian, Executive Director, APCO

DAVID WARNER, Director of Permit Services
N-96-179-1, 9/15/11, 8:54AM - PREP-DGU - Permit NOT Required
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6476
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-96-180-1

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. 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 Sadreddin, Executive Director, SJPCO

DAVID WARDNER, Director of Permit Services
N-96-180-1 · Nov 10 2011 @ 9:56AM · LODI · Joint Inspection NQT Required
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6476
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-96-181-1

ISSUANCE DATE: 11/10/2011

LEGAL OWNER OR OPERATOR: 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. 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.

Sayed Sadrieh, Executive Director / APCO

DAVID WARNER, Director of Permit Services
5-06-181-1; Nov 10 2011 8:56 AM - KAHLDR; 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-96-182-1
LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LOCATION: LODI, CA 95240

EQUIPMENT DESCRIPTION:
MODIFICATION OF 16,688 GALLON REDWOOD WINE AND HEAVY LEES STORAGE TANK (TANK #284): ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

CONCLUSIONS

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 Sadreddin, Executive Director, AJPCO

DAVID WARNER, Director of Permit Services
N-96-MD-1, Nov 10 2011 / J. KNOX. joint Inspection NCT 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

ISSUANCE DATE: 11/10/2011

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 Sadreolin, Executive Director, APQO

DAVID WARNER, Director of Permit Services
N-96-183-1  Nov 10 2011  Imp - KEPLIER  Job 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-96-184-1
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. 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, 5.2.2]

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
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-96-185-1

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. 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 Sadedin, Executive Director, AAPCO

DAVID WARDER, 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-96-186-1
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

ISSUANCE DATE: 11/10/2011

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, 5.2.2]

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

Sayed Sadriedin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
N R-186-1 Date Nov 10 2011
\[Signature\]
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-96-187-1

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 Sadreddin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6476
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-96-188-1

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, 5.2.2]

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 Sadreia, Executive Director, APCO

DAVID WARDER, 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-96-189-1
LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LOCATION: 11900 N FURRY ROAD
LODI, CA 95240
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

ISSUANCE DATE: 11/10/2011

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 fermentsed 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 the application shall be cancelled two years from the date of issuance. The 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-96-189-1 - Nov 10 2011 - 1500 GM - JOHN GURU - 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 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-96-190-1

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

ISSUANCE DATE: 11/10/2011

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 Saeidi, Executive Director / APCO.

DAVID WARNER, Director of Permit Services

N-96-100-1 Nov 10 2011 EBMUD KAELOU 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-96-191-1

LEGAL OWNER OR OPERATOR: 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

ISSUANCE DATE: 11/10/2011

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 for denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The 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
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-96-192-1
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. 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 / ADO

DAVID WARNER, Director of Permit Services

N-96-192-1; Nov 10, 2011; 2011-108; A-01; Reinspection 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 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-96-193-1

ISSUANCE DATE: 11/10/2011

LEGAL OWNER OR OPERATOR: 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 Sadretdin, Executive Director, APCO

DAVID WARDER, 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]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-194-1  ISSUANCE DATE: 11/10/2011

LEGAL OWNER OR OPERATOR: 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 Sarefedin, Executive Director, APCO

DAVID WARDEN, Director of Permit Services

Northern Regional Office  •  4800 Enterprise Way  •  Modesto, CA 95356-8718  •  (209) 557-6400  •  Fax (209) 557-6476
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-96-195-1

LEGAL OWNER OR OPERATOR: 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. 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 Sadreidar, Executive Director / A GO

David Warner, Director of Permit Services

Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8716 • (209) 557-6400 • Fax (209) 557-6476
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-96-196-1

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 Safaradin, Executive Director

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-96-197-1

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

ISSUANCE DATE: 11/10/2011

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 Sadrokar, Executive Director / AECO

DAVID WARNER, Director of Permit Services
N-96-197-1  Nov 10 2011  ES/AM – KALLO/OL: Joint Inspection NOT Required
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6476
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 = \((\text{Total Annual Red Wine Production - gallons}) \times (6.2 \text{ lb-VOC/1,000 gallons}) + (\text{Total Annual White Wine Production - gallons}) \times (2.5 \text{ lb-VOC/1,000 gallons})\). [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: \(EF = 1.705259 \times P^{1.090407}\), 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-96-198-1
LEGAL OWNER OR OPERATOR: 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

ISSUANCE DATE: 11/10/2011

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 Sohrab, Executive Director, APCO

DAVID WARNER, Director of Permit Services
N-96-198-1  May 10 11: 00AM  KAPLAN  Joint inspection NOT Required
Northern Regional Office  •  4800 Enterprise Way  •  Modesto, CA 95356-8718  •  (209) 557-6400  •  Fax (209) 557-6474
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-96-199-1

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. 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 Sadrelin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
N-96-199-1 Nov 10 2011 16:30AM - John L. Cruz / Joint Inspection NOT Required
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-647A
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-96-200-1

Issuance Date: 11/10/2011

LEGAL OWNER OR OPERATOR: 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. 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 Sadeqedin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
N-96-200-1  Nov 10 2011  R.E. - RAS/ESU - Joint Inspection NOT Required
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Printed on recycled paper.
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^0.090407, 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 Sadroedin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
N-46-201-1, Nov 10 2011, KSMAM - JLDG 0112, 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-96-202-1
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

ISSUANCE DATE: 11/10/2011

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 Sadreddin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-6718 • (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]
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 Sadedin, 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
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-96-204-1

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. 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 Sarefdir, Executive Director / APDC

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: \( EF = 1.705259 \times P^{1.090407} \), 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-96-205-1

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. 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.

Seyad Sadreddin, Executive Director / ARP O

DAVID WARNER, Director of Permit Services
N-96-205-1 N-98-205-1 10/10-11 100% RHAID non-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]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-206-1

LEGAL OWNER OR OPERATOR: 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

ISSUANCE DATE: 11/10/2011

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 Sadre, Executive Director / APCO

DAVID WARNER, Director of Permit Services
N-99-236-1 • Jul 10 2011 8:58AM • KAPLANJ • JHR Inspector: NOT Repealed
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]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-207-1
LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LOCATION: 11900 N FURRY ROAD
LODI, CA 95240
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. 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 Sacreedin, Executive Director, SJSAC

DAVID WARNER, Director of Permit Services
N-96-207-1 • Nov 10 2011 • 8:59AM • KWLCHU • Joint inspection NOD 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: 
   \[ EF = 1.705259 \times P^{1.090407} \]
   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-96-208-1

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

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

Seyed Sadreolin, Executive Director / AP CD

DAVID WARNER, Director of Permit Services
N-96-208-1; Nov 10 2011 / RALS 5150
Permit Issued / ACT 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]
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. 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 Sacrediv, Executive Director / APCO

DAVID WARNER, Director of Permit Services

Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6474
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 \text{ lb-VOC/1,000 gallons}) + (Total Annual White Wine Production - 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: 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-96-210-1

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
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, 5.2.2]

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 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 / APCD

DAVID WARNER, Director of Permit Services
N-96-211-1  Nov 10 2011  5:00AM  ARC99003  Joint Inspection NOT Required
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6476
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-96-212-1

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. 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 / ARCO

DAVID WARNER, Director of Permit Services
N-96-212-1 - Nov 10 2011 - 8:55AM - KAYLON - Just Inspection NOT Required
Northern Regional Office  •  4800 Enterprise Way  •  Modesto, CA 95358-8718  •  (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-96-213-1  
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

ISSUANCE DATE:  11/10/2011

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 Sadreddin, Executive Director / APCO

DAVID WAGNER, Director of Permit Services
N-96-213-1  Nov 10  2011  6:38AM - KAHL,CRU - Air 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-96-214-1
LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
лоDI, CA 95240
LOCATION: 11900 N FURRY ROAD
лоDI, 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

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

Seyed Saadedin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
N-96-214-1  /  11/10/2011  /  NO IME /  PALO ALTO /  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-96-215-1

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 the tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain 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 Sadeghi, 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-96-216-1

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 GAL 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. 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 Sadreolin, Executive Director, APCO

DAVID WARNER, Director of Permit Services
N-96-216-1 • Nov 10 2011 • 12:00PM • CAROLYN J. 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-96-217-1

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 Sadreddin, Executive Director, DAPCO

DAVID WARNER, Director of Permit Services
N-96-217-1, Nov 10, 2011 9:00AM – RE-APPROVED – Joint Inspection NOT Required
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6476
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-96-218-1

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 105,290 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. 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, 5.2.2]

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 of completing fermentation, and shall maintain 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 Sadeghin / Executive Director / APCO

DAVID WARNER, Director of Permit Services
N-99-218-1  Nov 10 2011  09AM - SUHOM Joint Inspection NOT Requested

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-96-219-1

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

ISSUANCE DATE: 11/10/2011

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-96-219-1, Nov 10, 2011 9:00AM, PN-131634-1, Jurisdiction NOT Required
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6476
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-96-220-1

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. 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 Sadedin, Executive Director, APOCO

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-96-221-1

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. 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 Saradedin, Executive Director AFCO

DAVID WARNER, Director of Permit Services
N-96-221-1, Nov. 1, 2011 8:06AM—KAPLAN—Joint Inspection NOT Required
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475

Printed on recycled paper.
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-96-222-1  
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. 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.

Sayed Sadiqdin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
N-96-222-1  11/10/2011  9:00AM  KAPS/LA  Joint Inspections NOT Required
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6476
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-96-223-1

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. 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 Sadrean, Executive Director / APCO

DAVID WARNER, Director of Permit Services
N-96-223-1 Nov 17, 2011 S.BAAN - KUN LOU Joint Inspection NOT Required
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95355-8718 • (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-96-224-1

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. 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 of or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sacredin, Executive Director / CEO

DAVID WARNER, Director of Permit Services
N-96-224-1 Nov 10 2011 9:00AM - KAFL2014 - 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-96-225-1
ISSUANCE DATE: 11/10/2011

LEGAL OWNER OR OPERATOR: 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. 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 Sadreolin, Executive Director / APCC

DAVID WARNER, Director of Permit Services
N-96-225-1  Nov 10 2011  DOWM- KAYLONJ  Joint Inspection NOT Required

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Based on recycled paper.
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-96-226-1

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

ISSUANCE DATE: 11/10/2011

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-96-226-1 Nov 11, 2011 - J. D. / AJA / LPLM / J. D.
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. 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 Saiededin, Executive Director / APCEO

DAVID WARNER, Director of Permit Services
5-16-11 3:00 PM - NO 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-96-228-1

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

ISSUANCE DATE: 11/10/2011

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 Saeedadin, 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-96-229-1
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. 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 Seddadin, Executive Director / AI CO

DAVID WARNER, Director of Permit Services
N-96-229-1 - Nov 10, 2011 1:00PM - KAHLBONON - Joint Inspection NOT Required
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6472
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-96-230-1

LEGAL OWNER OR OPERATOR: 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. 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 of initial or of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and 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]
AUTHORITY TO CONSTRUCT

PERMIT NO:  N-96-231-1

LEGAL OWNER OR OPERATOR:  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

ISSUANCE DATE: 11/10/2011

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/l,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 Sadreolin, Executive Director / AECO

DAVID WERGER, 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 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-96-232-1
LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LOCATIONS: LODI, CA 95240
LOCATION: 11900 N FURRY ROAD
LOCATIONS: 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 Sadedin, Executive Director / APCD

DAVID WARNER, Director of Permit Services
N-99-232-1  -  Nov 10 2011  8:00AM - KAPLAN  -  Joint Inspection HCT 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 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-96-233-1

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 6,670 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. 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 Sadatolin, Executive Director, UCO

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-96-234-1

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

ISSUANCE DATE: 11/10/2011

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 Sadeghin, Executive Director / AJPCO

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-96-235-1

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. 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-96-235-1 Nov 10, 2005 9:06AM - RPI0371U: 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-96-236-1
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

ISSUANCE DATE: 11/10/2011

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 Sadraddin, Executive Director

DAVID WARNER, Director of Permit Services
N-96-236-1. Nov 10, 2011 9:00AM - KAILOU. 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-96-237-1
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. 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 Sadatpour, 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-96-238-1

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 Sadrecha, Executive Director / AJPO

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-96-239-1
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

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

Seyed Sadoughi, Executive Director / APCO

DAVID WARNER, Director of Permit Services
N-96-239-1 Nov 10 2011 8:00AM KAPLOU Just 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-96-240-1

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

CONFLICTS

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 the application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadretdin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

N-96-240-1 Rev 10 9/11 6:00PM - KAHLOU 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-96-241-1

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

ISSUANCE DATE: 11/10/2011

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 Sadroshin, Executive Director / APCO

DAVID WARDER, 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-96-242-1
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. 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-96-242-1. Nov 10 2011 9:05PM — KHS/AMS 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-96-243-1
LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

ISSUANCE DATE: 11/10/2011

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 Sadreddin, Executive Director, APACO

DAVID WARNER, Director of Permit Services
N-96-243-1 · Nov 10 2011 9:07 AM · KAY/LONI · 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 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, 2201 and 4694]

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-96-244-1
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

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 Sadreedin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

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Read this entire 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 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-96-245-1
LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LOCATION: 11900 N FURRY ROAD

ISSUANCE DATE: 11/10/2011

LOCATION: 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.

Seyyed Sadrelostin, 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]
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. 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 Sadri, Executive Director/ACEO

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 fermente 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-96-247-1
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. 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 Safaei, Executive Director / APCO

DAVID WARNER, Director of Permit Services
N-96-247-1 / Nov 10 2011 / 9:01AM - KAHLOU / Joint Inspection NOT Required

Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8716 • (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 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-96-248-1

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. 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 of either a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The 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 96-248-1 FEB 10 2011 NORTHERN REGIONAL OFFICE • 4800 Enterprise Way • Modesto, CA 95356-8716 • (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-96-249-1

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

ISSUANCE DATE: 11/10/2011

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 Sadreolin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

N-96-249-1 Rev 10/10/01 9:24 AM - KAHLOU: 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-96-250-1  ISSUANCE DATE: 11/10/2011

LEGAL OWNER OR OPERATOR: 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. 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 Sadraddin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
N-96-250-1, Rev 10 2011 2:01AM - KOYANU : Joint Inspection NOT Required

Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6476
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

LEGAL OWNER OR OPERATOR: 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

ISSUANCE DATE: 11/10/2011

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 Sadreinejad, Executive Director / APCO

DAVID WARNER, Director of Permit Services
N-96-251-1, Nov 10, 2011 9:01 PM - RAUNO1N - Joint Inspection NCT Required
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Viewed on recycled paper.
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-96-252-1
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

ISSUANCE DATE:  11/10/2011

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 Sadatdin, 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 = 1.7055259 * 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
ISSUANCE DATE: 11/10/2011

LEGAL OWNER OR OPERATOR: 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. 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 Sadreolin, Executive Director APDCO

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]
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. 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 PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadretdin, Executive Director, PCO

DAVID WARNER, Director of Permit Services
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\[Signature\]
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-96-255-1

LEGAL OWNER OR OPERATOR: 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 #501) WITH PRESSURE/VACUUM VALVE: ESTABLISH A SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS FROM ALL WINERY TANKS

ISSUANCE DATE: 11/10/2011

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 / APOC

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: \[ EF = 1.705259 \times P^{1.090407} \], 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 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-96-256-1

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 Sadrelin, Executive Director

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-96-257-1
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 Sadreizin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
N-96-257-1 Nov 10 2011 9:00 AM KELLOGG: Joint Inspection H2T Inspector
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-96-258-1

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

ISSUANCE DATE: 11/10/2011

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 Sadreddin, Executive Director, ARCO

DAVID WARNER, Director of Permit Services
N-56-258-1, Nov 10, 2011 9:00 AM, KAHL/DON Joint Inspection NOT Re-visited
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-96-259-1
LEGAL OWNER OR OPERATOR: 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 Saeedzadeh, 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: \( EF = 1.705259 \times P^{1.090407} \), 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 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-96-260-1

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. 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 Sadretdin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
N-96-260-1: Nov 10 3C11 15 Ft - KAHLON / 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-96-261-1
LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
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

ISSUANCE DATE: 11/10/2011

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 Sadeghin, Executive Director / APOC

DAVID WARNER, Director of Permit Services
N-96-261-1 / Nov 10 2011 / 6:00 AM – KAPLOU / Joint Inspection NOT Required

Northern Regional Office • 4600 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]
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. 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 Saremian, Executive Director, APCD

DAVID WALTER, 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-96-263-1

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. 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, instructions, and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadrosh, Executive Director / ADIO

DAVID WARNER, Director of Permit Services
N-96-263-1  Nov 10, 2011  3:01AM  KAHLAU : Jnl Hrs/Change NOT Required
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6470
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-96-264-1

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. 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 Sadreddin, Executive Director / APR

DAVID WARNER, Director of Permit Services
N-96-264-1 • Nov 17, 2011 9:51AM • RAS/ON • 904 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 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-96-265-1
LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LOCATION: LODI, CA 95240

ISSUANCE DATE: 11/10/2011

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. 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 Sadrekar, Executive Director / APCO

DAVID WARNER, Director of Permit Services
N-96-265-1: Rev 1.2 2001-02-21 - KARLONI / JAS Inspections 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-96-266-1

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. 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 Sadreddin, Executive Director / PCO

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-96-267-1

LEGAL OWNER OR OPERATOR: 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 Sadretdin, Executive Director
APCO

DAVID WARNER, Director of Permit Services
N-96-267-1 Nov 10, 2011 3:44 PM - KARLON
INITIAL INSPECTION NOT REQUIRED

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Printed on recycled paper.
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-96-268-1

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 / APCQ

DAVID WARNER, Director of Permit Services
N-98-268-1, Nov 9, 2001 8:11 AM - N-98-268-1, Joint Inspection NCTK116,
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-96-269-1

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 Sareedin, Executive Director / APS

DAVID WARNER, Director of Permit Services
N-96-269-1 NREL 10-2011 022AM - KAP / GVE: 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-96-270-1

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. 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 Sadreidin, Executive Director / APC

DAVID WARNER, Director of Permit Services
N-96-270-1 Nov-10-2011 MAN - KA/LOU 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-96-271-1

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. 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 Sadedin, Executive Director / APCC

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^1.90407, 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. 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 Sadrudin, Executive Director / APD O

DAVID WATSON, Director of Permit Services
N-96-272-1: Nov 13, 2011 9:02 AM —vale, 8th — Joint Inspection NCT 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-96-273-1
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

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

Seyed Saeedeh, 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
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-96-274-1

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, 5.2.2]

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 / APOCO

DAVID WALKER, Director of Permit Services
N-96-274-1 Nov 10 2011 9:32AM - KILLED: 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-96-275-1

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 Saeedi, Executive Director / ACPD

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) 557-6476
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-96-276-1
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. 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 Sadreolin, Executive Director / APCCO

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) 557-6476
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-96-277-1
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. 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 / APCD

DAVID WARNER, Director of Permit Services

Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6470
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-96-278-1
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. 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 Sadriedin, Executive Director / APCD

DAVID WARDNER, Director of Permit Services

Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8716 • (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 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-96-279-1

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
N-96-279-1, Nov 10 2017, EEO/AA - MALEDON/1, 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]
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. 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 Sadreolin, Executive Director / A.P.C.D.

DAVID WATSON, 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-96-281-1

LEGAL OWNER OR OPERATOR: 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.

Seyad Sadrelin, Executive Director / APCO  

DAVID WARNER, Director of Permit Services  
N-96-281-1 / Nov 10 2011 4:32PM - KAPLOJ
Joint Inspection NOT Required

Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6478
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-96-282-1
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

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Seyed Sadjadi, Executive Director / AJCO

DAVID WARNER, Director of Permit Services

Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6478
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. 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 Sadeghian, Executive Director / APCO

__Signature__

DAVID WARNER, Director of Permit Services

Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8718 • (209) 557-6400 • Fax (209) 557-6475
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: \[ EF = 1.705259 \times P^{0.90407} \], 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-96-284-1
LEGAL OWNER OR OPERATOR: 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.

Sayed Sadrediin, Executive Director / AE GO

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-96-285-1

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. 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 Sadrzad, Executive Director / RCO

DAVID WARNER, Director of Permit Services
N-96-285-1 Nov-16-2011 0:03 AM - KGULHSJ - Joint Inspection NOT Required
Northern Regional Office • 4600 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]
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. 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 / APCD

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
Conditions for N-96-286-1 (continued)

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-96-287-1

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 Sadreian, Executive Director / APCD

DAVID WARDEN, Director of Permit Services
N-96-287-1  Nov 10 2011  15:19 - apcd-077 - Joint Inspection NOT Initiated
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-96-288-1

LEGAL OWNER OR OPERATOR: 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

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (209) 557-6400 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO
OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE.
Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the
approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all
Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this
Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The 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-96-288-1, Nov 10 2011 8:10AM - R0040 - 997-E101 / 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-96-289-1

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

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

Seyed Sagderdin, Executive Director AARPO

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-96-290-1
LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LODI, CA 95240
LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

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. 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 Sadrudin, Executive Director / ARP CO

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-96-291-1

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. 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, 5.2.2]

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 Sadreolin, Executive Director / APDCO

DAVID WARNER, Director of Permit Services
N-96-291-1 Nov 10 2011 10:18 AM - EK-HQ: D 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-96-292-1  
ISSUANCE DATE: 11/10/2011

LEGAL OWNER OR OPERATOR: 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 Sadreolin, Executive Director / ARCO

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-96-293-1

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. 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 Sadreolin, Executive Director / AFSC

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-96-294-1

LEGAL OWNER OR OPERATOR:  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 #202) 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, ordnances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadretdin, 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]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-295-1

LEGAL OWNER OR OPERATOR: 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. 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 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-96-296-1

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 #504) 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 Sarroldin, 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-96-297-1

LEGAL OWNER OR OPERATOR: 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 #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 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 Sadriedin, Executive Director / APO

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 tank 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-96-298-1
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. 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 Sadrein, Executive Director/AFDO

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-96-299-1
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. 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 Sadreddin, Executive Director / APOC

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-96-300-1
Issuance Date: 11/10/2011

LEGAL OWNER OR OPERATOR: 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. 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 Sadrekar, Executive Director / APDC

DAVID WARNER, Director of Permit Services
N-96-300-1 Nov 10 2011 8:00 AM - KAH/LJ/Q - 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

ISSUANCE DATE: 11/10/2011

LEGAL OWNER OR OPERATOR: 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 #509) 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

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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^0.090407, 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-96-302-1

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 / APCD

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]
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. 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 Sadreolin, Executive Director APCCO

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 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-96-304-1
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 #815) 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 the PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadreolin, Executive Director / ACDO

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 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-96-305-1

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 #816) 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 this PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadreolin, Executive Director / ACO

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]
AUTHORITY TO CONSTRUCT

PERMIT NO: N-96-306-1

LEGAL OWNER OR OPERATOR: 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 #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 an PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and 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 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-96-307-1

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 #518) 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 Sadre仁, Executive Director / APO

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 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-96-308-1
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. 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 Sadedin, Executive Director / COO

DAVID WARNER, Director of Permit Services
N-96-308-1 Nov 10 2011 10:35 AM – KAILOU: 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 muscat 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-96-309-1

LEGAL OWNER OR OPERATOR: 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 #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. 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 Sadreian, Executive Director / PCO

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]
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. 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 Sadroodi, Executive Director / ACGO

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-96-311-1
ISSUANCE DATE: 11/10/2011
LEGAL OWNER OR OPERATOR: 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 Sadroolin, Executive Director / AECO

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-96-312-1

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
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Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this
Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The 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 JAPSO

DAVID WARNER, Director of Permit Services
N-96-312-1 • Nov 10 2011 • 9:03 AM • KAHONJ • Job 2050 MCT 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-96-313-1

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 Sadreien, Executive Director / APOC

DAVID WALTNER, Director of Permit Services
N-96-313-1; Nov 16 2016; 8:00AM - KAHL/MTJ - 4th Inspection HCT Regulated
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-96-314-1
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

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Seyed Sadredin, Executive Director / APCD

DAVID WARNER, Director of Permit Services
N-96-314-1- Rev 10 2011 / KALINOWS / 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-96-315-1

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. 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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Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this
Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with
all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadretdin, Executive Director / APCCD

DAVID WARNER, Director of Permit Services

Northern Regional Office • 4600 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]
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

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laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / AJCO

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-96-317-1
LEGAL OWNER OR OPERATOR: BEAR CREEK WINERY
MAILING ADDRESS: 11900 N FURRY RD
LOCATION: LODI, CA 95240
LIPOD, 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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Seyed Sadreddin, Executive Director / ACO

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. 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 fermenting, and
   shall maintain 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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all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadreddin, Executive Director / AEDC

DAVID WARNER, Director of Permit Services
N-96-318-1  Dec 10 2011  9:03AM - KD4CLN4U  Joint Inspect - NOT Req'd doc

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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: \[ EF = 1.705259 \times P^{0.90407} \], 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. 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 Sadre, Executive Director / APCD

DAVID WARNER, Director of Permit Services
N06-050-1; Rev 10 2011 110330 - K/K/CC joint Inspection NSF Regional

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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. 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 Sagrelin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
N-96-320-1: Nov 10 2011 9:05AM - PGASCI
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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-96-321-1

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. 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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Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the
approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all
Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this
Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with
all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadrelin, Executive Director, APOC

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-96-322-1

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. 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 Sadedin: Executive Director / APCD

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-96-323-1

LEGAL OWNER OR OPERATOR: 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. 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 Sadreian, Executive Director / AMCO

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]
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. 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 Sadreddin, Executive Director / APCD

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-96-325-1

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. 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 Sadrehossein, Executive Director / ARCO

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 wine storage operations shall be determined as the sum of the product of the volume of wine transferred 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-96-326-1

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. 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 Sadrosad, Executive Director ARPCO

DAVID WARNER, Director of Permit Services
N-96-326-1: Nov. 30, 2011 9:04AM - 8-10-11 - JURL/Revision: NOT Required
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8716 • (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]
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 Sadeghi, Executive Director / APCO

DAVID WARNER, Director of Permit Services
N-96-327-1, Nov 10 2011 1:16AM - KAPLOU - JvX Inspection N'T Required
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8710 • (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-96-328-1

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. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate 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 / AECO

DAVID WARNER, Director of Permit Services

Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8715 • (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]
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. 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 Sadraei, Executive Director / APCD

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-96-330-0

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. 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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Sayed Sadredin, Executive Director / APCD

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-96-331-0

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. 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 Sadreedin, Executive Director / AD

DAVID WARNER, Director of Permit Services
N-96-331-0 November 10, 2011 9:04AM  AM  / 4/4/16  JPT N/A 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 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. 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 Sadeghin, Executive Director / AOCO

DAVID WARNER, Director of Permit Services
N-96-332-0 / Nov 10, 2011 3:05AM - PAULONI / Joint Inspection NOT Required
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95358-8718 • (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-96-333-0

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. 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 Sadreion, Executive Director / AEGO

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: \( EF = 1.705259 \times P^{1.090407} \), 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-96-334-0
ISSUANCE DATE: 11/10/2011

LEGAL OWNER 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. 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 Sareedieh, Executive Director / APTO

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]
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. 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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Seyd Sedjedain, Executive Director / ARCO

DAVID WARNER, Director of Permit Services
N-96-335-0 / Rev. 2011 01/01 / R4 - L400 - R4 Level 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-96-336-0

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. 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 Sadeqian, Executive Director / APDC

DAVID WARNER, Director of Permit Services
N-96-336-0 Nov 10 2011 8:00AM E:\Permit\Inspection 110109 JHI 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. 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 Sagheerzah, Executive Director / PCO

DAVID WARNER, Director of Permit Services

Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8716 • (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. 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 Sadreolain, Executive Director / APCO

DAVID WAFFNER, Director of Permit Services
N-96-338-0  Rev 10 2011  2:05 AM  KMS-0121  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-96-339-0

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. 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 Saeedeh, 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: \( EF = 1.705259 \times P^{1.090407} \), 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  ISSUANCE DATE: 11/10/2011

LEGAL OWNER 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 / ARCO

DAVID WALLNER, 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-96-341-0

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 Sacrediv, Executive Director \( \mathrm{APCO} \)

David Warner, Director of Permit Services
N-96-341-0
Nov. 1, 2011
(209) 557-6400
Joint Inspection NOT Required
Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8713 • (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

ISSUANCE DATE: 11/10/2011
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 Sacredini, Executive Director / AACE

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: \( EF = 1.705259 \times P^{1.090407} \), 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-96-343-0
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

ISSUANCE DATE: 11/10/2011

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.

Sayed Sadraei, Executive Director / APCO

DAVID WARNER, Director of Permit Services
N-96-343-0 - Nov 10 2011 - 8:26AM - BACKOUT - Joint Inspection NOF Request
Northern Regional Office • 4300 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-96-344-0

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. 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 Sadreolin, Executive Director / APCD

DAVID WARNER, Director of Permit Services
N-96-344-0: Nov 10 2011 8:05AM - Khm. Coln. 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-96-345-0  
ISSUANCE DATE: 11/10/2011

LEGAL OWNER 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 Sadeghnia, Executive Director / APCD

DAVID WARNER, Director of Permit Services
N-96-345-0 Nov 10 11 8:55AM RAR\ON\ Joint Inspection NOT Required
Northern Regional Office • 4600 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-96-346-0
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 Safaei, Executive Director / APCC

DAVID WARNER, Director of Permit Services
N-96-346-0 Nov 10, 2011 8:49AM - NAU 767273 Join 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: $EF = 1.705259 \times P^{1.090407}$, 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. 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 Sarroodi, Executive Director / APCO

DAVID VARNER, Director of Permit Services
San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT
HEALTHY AIR LIVING™

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-96-348-0
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. 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 Sadeghi, Executive Director / APD

DAVID WARNER, Director of Permit Services

Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-6718 • (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-96-349-0
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 Sadreolin, Executive Director / APCQ

DAVID WARNER, Director of Permit Services
N-96-349-0  Nov 10, 2011  8:44AM  -  Raul O. - 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-96-350-0

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. 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 Sadeghin, Executive Director / ARCO

DAVID WARNER, Director of Permit Services
N-96-350-0 | NOV 10, 2011 10:40 AM | KPILO1 | Joint Inspection NOT Required

Northern Regional Office • 4800 Enterprise Way • Modesto, CA 95356-8713 • (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]

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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-96-351-0

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

LOCATION: 11900 N FURRY ROAD
LODI, CA 95240

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Seyed Sardarin, Executive Director / ARCO

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