AUG 29 2012

Bill Nakata  
ASV Wines Inc  
1998 Road 152  
Delano, CA 93215

Re: Notice of Preliminary Decision - Federally Mandated Operating Permit  
District Facility # S-7048  
Project # S-1110980

Dear Mr. Nakata:

Enclosed for your review and comment is the District's analysis of ASV's application for the Federally Mandated Operating Permit for its winery in McFarland, California.

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

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

Sincerely,

[Signature]

David Warner  
Director of Permit Services

cc: Dennis Roberts, Permit Services Engineer

Attachments
AUG 29 2012

Gerardo C. Rios, Chief
Permits Office (AIR-3)
U.S. EPA - Region IX
75 Hawthorne St
San Francisco, CA 94105

Re: Notice of Preliminary Decision - Federally Mandated Operating Permit
District Facility # S-7048
Project # S-1110980

Dear Mr. Rios:

Enclosed for your review and comment is the District’s analysis of ASV’s application for the Federally Mandated Operating Permit for its winery in McFarland, California.

The notice of preliminary decision for this project will be published approximately three days from the date of this letter. Please submit your written comments on this project within the 45-day comment period which begins on the date of publication of the public notice.

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

Sincerely,

David Warner
Director of Permit Services

cc: Dennis Roberts, Permit Services Engineer

Attachments
Mike Tollstrup, Chief  
Project Assessment Branch  
Air Resources Board  
P O Box 2815  
Sacramento, CA 95812-2815

Re: Notice of Preliminary Decision - Federally Mandated Operating Permit  
District Facility # S-7048  
Project # S-1110980

Dear Mr. Tollstrup:

Enclosed for your review and comment is the District’s analysis of ASV’s application for the Federally Mandated Operating Permit for its winery in McFarland, California.

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

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

Sincerely,

[Signature]

David Warner
Director of Permit Services

cc: Dennis Roberts, Permit Services Engineer

Attachments
NOTICE OF PRELIMINARY DECISION
FOR THE PROPOSED ISSUANCE OF
FEDERALLY MANDATED OPERATING PERMITS

NOTICE IS HEREBY GIVEN that the San Joaquin Valley Air Pollution Control District solicits public comment on the proposed issuance of the Federally Mandated Operating permits to ASV Wines Inc for its winery in McFarland, California.

The District's analysis of the legal and factual basis for this proposed action, project #S-1110980, is available for public inspection at http://www.valleyair.org/notices/public_notices_idx.htm and the District office at the address below. There are no emission changes associated with this proposed action. This will be the public's only opportunity to comment on the specific conditions of the proposed Federally Mandated Operating initial permits. If requested by the public, the District will hold a public hearing regarding issuance of this initial permit. For additional information, please contact Mr. Jim Swaney, Permit Services Manager, at (559) 230-5900. Written comments on the proposed initial permit must be submitted within 30 days of the publication date of this notice to DAVID WARNER, DIRECTOR OF PERMIT SERVICES, SAN JOAQUIN VALLEY AIR POLLUTION CONTROL DISTRICT, 1990 E. GETTYSBURG AVE, FRESNO, CALIFORNIA 93726-0244.
# SAN JOAQUIN VALLEY
# UNIFIED AIR POLLUTION CONTROL DISTRICT

**ASV Wines, Inc.**

**ENGINEERING EVALUATION**

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**ATTACHMENT A** - DETAILED FACILITY REPORT
**ATTACHMENT B** - EXEMPT EQUIPMENT
**ATTACHMENT C** - CURRENT PERMITS TO OPERATE
INITIAL TITLE V PERMIT APPLICATION REVIEW

Project #: S-1110980
Deemed Complete: April 13, 2011

Engineer: Dennis Roberts
Date: January 23, 2012

Facility Number: S-7048
Facility Name: ASV Wines, Inc.
Mailing Address: 1998 Road 152
Delano, CA 93215

Contact Name: Bill Nakata
Phone: (661) 792-3159

Responsible Official: Bill Nakata
Title: Vice President/General Manager

I. PROPOSAL

ASV Wines, Inc. is proposing that an initial Title V permit be issued for its existing wine production facility located in McFarland, CA. The purpose of this evaluation is to identify all applicable requirements, determine if the facility will comply with those applicable requirements, and to provide the legal and factual basis for proposed permit conditions.

II. FACILITY LOCATION

ASV Wines, Inc. is located at 31502 Peterson Road in McFarland, CA.

III. EQUIPMENT LISTING

A detailed facility printout listing all permitted equipment at the facility is shown in Attachment A.

A summary of the exempt equipment categories, which describe the insignificant activities or equipment at the facility not requiring a permit, is shown in Attachment B. This equipment is not exempt from facility-wide requirements.
IV. GENERAL PERMIT TEMPLATE USAGE

The applicant is requesting to use the following model general permit templates:

A. Facility-wide SJV-UM-0-2

The applicant has requested to utilize template #SJV-UM-0-2 for the facility-wide requirements. Based on the information submitted on the Template Qualification Form the applicant qualifies for the use of this template.

V. SCOPE OF EPA AND PUBLIC REVIEW

Certain segments of the proposed Operating Permit are based on model general permit templates that have been previously subject to EPA and public review. The terms and conditions from the model general permit templates are included in the proposed permit and are not subject to further EPA and public review.

For permit applications utilizing model general permit templates, public and agency comments on the District’s proposed actions are limited to the applicant’s eligibility for model general permit template, applicable requirements not covered by the model general permit template, and the applicable procedural requirements for issuance of Title V Operating Permits.

The following permit conditions, including their underlying applicable requirements, originate from model general permit templates and are not subject to further EPA or public review:

- Conditions 6-45 of the requirements for permit unit S-7048-0-1.

VI. APPLICABLE REQUIREMENTS ADDRESSED BY GENERAL PERMIT TEMPLATES

District Rule 1100, Equipment Breakdown (amended December 17, 1992)
District Rule 1160, Emission Statements (adopted November 18, 1992)
District Rule 2010, Permits Required (amended December 17, 1992)
District Rule 2020, Exemptions (amended August 18, 2011)¹
District Rule 2031, Transfer of Permits (adopted December 17, 1992)
District Rule 2040, Applications (amended December 17, 1992)

¹ The amendments made to this rule on August 18, 2011 have no impact to this source; therefore template SJV-UM-0-3 is still valid for this project.
District Rule 2070, Standards for Granting Applications (adopted December 17, 1992)
District Rule 2080, Conditional Approval (amended December 17, 1992)
District Rule 4101, Visible Emissions (amended February 17, 05)
District Rule 4601, Architectural Coatings (amended December 17, 2009)
District Rules 8011, 8021, 8031, 8041, 8051, 8061, Fugitive Dust (PM10) Emissions (amended August 19, 2004)
District Rule 8071, Fugitive Dust (PM10) Emissions (amended September 16, 2004)
40 CFR Part 82, Subpart B and F, Stratospheric Ozone
40 CFR Part 61, Subpart M, National Emission Standard for Asbestos

VII. APPLICABLE REQUIREMENTS NOT ADDRESSED BY GENERAL PERMIT TEMPLATES

District Rule 2201, New and Modified Stationary Source Review Rule (amended September 21, 2006)
District Rule 2520, Federally Mandated Operating Permits (amended June 21, 2001)
District Rule 4694, Wine Fermentation and Storage Tanks (adopted December 15, 2005)
40 CFR Part 64, Compliance Assurance Monitoring (CAM)

VIII. REQUIREMENTS NOT FEDERALLY ENFORCEABLE

For each Title V source, the District issues a single permit that contains the Federally Enforceable requirements, as well as the District-only requirements. The District-only requirements are not a part of the Title V Operating Permits. The terms and conditions that are part of the facility's Title V permit are designated as "Federally Enforceable Through Title V Permit".

This facility is subject to the following rules that are not currently federally enforceable:

1. District Rule 4102, Nuisance (amended December 17, 1992)

   For this facility, condition 46 of the requirements for permit unit S-7048-0-1 is based on District Rule 4102 and is not Federally enforceable through Title V.

The purpose of this rule is to reduce emissions of volatile organic compounds (VOC) from the fermentation and bulk storage of wine, or achieve equivalent reductions from alternative emission sources. The rule is applicable to any facility with VOC emissions in excess of 10 tons per year. For those facilities to which the rule applies, the requirements of the rule are applicable to any fermentation or storage tank with capacity in excess of 5,000 gallons. The rule was adopted on December 15, 2005 and submitted to EPA for approval into the State Implementation Plan (SIP).

On August 18, 2011, the District approved an amended SIP submittal which excludes the fermentation provisions of the rule while maintaining the storage provisions. Therefore, the fermentation provisions are not federally enforceable. All other provisions are federally enforceable and will be discussed in Section VIII of this application review under District Rule 4694.

a. **S-7048-0-1: FACILITY-WIDE REQUIREMENTS**

Conditions 1 through 5 of the facility-wide requirements are based on the wine fermentation provisions of District Rule 4694 and are therefore not federally enforceable.

b. **S-7048-42-1 through 45-1, -59-1 through 62-1, -66-1 through -91-1, -108-1, and 136-1 through -143-1: WINE FERMENTATION TANKS**

Condition 6 of the permit requirements for each of the listed emission units is based on the fermentation provisions of District Rule 4694 and is therefore not federally enforceable.

**IX. COMPLIANCE**

A. Requirements Addressed by Model General Permit Templates

1. **Facility-Wide Requirements**

The applicant is proposing to use a general permit template to address federally applicable facility-wide requirements. Section IV of template SJV-UM-0-3 includes a demonstration of compliance for all applicable requirements. Template conditions have been added to the facility wide requirements as condition numbers 6 through 45 to assure compliance with these requirements.
B. Requirements Not Addressed by Model General Permit Templates

1. New and Modified Stationary Source Review Rule (District Rule 2201)

Permit units S-7048-158 and '·159 were subject to the District Rule 2201 as a result of a previous application for Authority to Construct (ATC). In accordance with the White Paper for Streamlined Development of Part 70 Permit Applications, dated July 10, 1995, conditions from the resulting Permit to Operate (PTO) were addressed to define how NSR permit terms should be incorporated into the Title V permit.

a. S-7048-158-1 and '·159-1: WINE STORAGE TANKS

The requirements of conditions 3-7 and 13 from the current PTOs have been included as conditions 1, 2, and 5-9 of the requirements for the proposed permits (a 12-month rolling provision has been added to the annual emission limit per EPA comment).

2. District Rule 2520, Federally Mandated Operating Permits

There are no federally applicable Greenhouse Gas (GHG) requirements for this source. It should be noted that the Mandatory Greenhouse Gas Reporting rule (40CFR Part 98) is not included in the definition of an applicable requirement within Title V (per 40CFR 71.2). Therefore, there will be no further discussion of GHG in this evaluation.

3. District Rule 4694, Wine Fermentation and Storage Tanks (Storage Tank Provisions Only)

The purpose of this rule is to reduce emissions of volatile organic compounds (VOC) from the fermentation and bulk storage of wine, or achieve equivalent reductions from alternative emission sources. This rule is applicable to all facilities with fermentation emissions in excess of 10 tons-VOC/year. Only the storage tank provisions are considered since only these have been approved for the SIP.

Section 5.2 places specific restrictions on wine storage tanks with 5,000 gallons or more in capacity when such tanks are not constructed of wood or concrete. Section 5.2.1 requires these tanks to be equipped and operated with a pressure-vacuum relief valve meeting all of the following requirements:

- The pressure-vacuum relief valve shall operate within 10% of the maximum allowable working pressure of the tank,
- The pressure-vacuum relief valve shall operate in accordance with the manufacturer's instructions, and
- The pressure-vacuum relief valve shall be permanently labeled with the operating pressure settings.
- The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21.

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

Section 6.4 requires that weekly records be kept of wine volume and temperature in each storage tank and that all records be retained for five years.

a. S-7048-1-1, ‘-2-1 through ‘-5-1, ‘-10-1 through ‘-49-1, ‘-58-1 through ‘-155-1, ‘158-1 and ‘159-1: WINE STORAGE TANKS (tanks ≥ 5,000 gallon capacity)

   Conditions 1 through 5 of the requirements for these permit units ensure compliance with these requirements.

b. S-7048-2-1, ‘-6-1 through ‘-8-1, and ‘-50-1 through ‘-57-1: WINE STORAGE TANKS (tanks < 5,000 gallon capacity)

   Conditions 1 and 2 of the requirements for these permit units ensure compliance with these requirements.

4. 40 CFR Part 64, Compliance Assurance Monitoring (CAM)

§64.2 – Applicability

This section requires Compliance Assurance Monitoring (CAM) for units that meet the following three criteria:

i. the unit must have an emission limit for the pollutant;
ii. the unit must have add-on controls for the pollutant; such as flue gas recirculation (FGR), baghouses, and catalytic oxidizers; and
iii. the unit must have a pre-control potential to emit of greater than the major source thresholds.
<table>
<thead>
<tr>
<th>Pollutant</th>
<th>Major Source Threshold (lb/year)</th>
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</thead>
<tbody>
<tr>
<td>VOC</td>
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</tr>
<tr>
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<tr>
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<tr>
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<td>140,000</td>
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<tr>
<td>SO\textsubscript{X}</td>
<td>140,000</td>
</tr>
</tbody>
</table>

a. S-7048-1-1 through -155-1: WINE FERMENTATION AND STORAGE TANKS

Each of these permit units consists of either 1) a single wine storage emission unit or 2) two emissions units (wine fermentation and wine storage).

- Each wine fermentation operation is subject to a work practice standard but has no add-on controls. Therefore CAM is not applicable to the wine fermentation operation.

- Each wine storage operation is also subject to work practice standards and is equipped with a pressure/vacuum relief valve which reduces VOC emissions from the unit. However, the primary function of the pressure/vacuum relief valve is the minimization of oxygen contact with the stored wine for purposes of maintaining product quality. Based on this, the District has determined that the pressure/vacuum relief valve is an inherent process equipment (equipment that is necessary for the proper or safe functioning of the process). Therefore these units are not subject to CAM.

b. S-7048-158-1 AND -159-1: WINE STORAGE TANKS

- These wine storage emissions units have an emission limit for VOC and are equipped with a pressure/vacuum relief valve which reduces VOC emissions from the unit. However, the primary function of the pressure/vacuum relief valve is the minimization of oxygen contact with the stored wine for purposes of maintaining product quality. Based on this, the District has determined that the pressure/vacuum relief valve is an inherent process equipment (equipment that is necessary for the proper or safe functioning of the process). Therefore these units are not subject to CAM.
X. PERMIT SHIELD

A permit shield legally protects a facility from enforcement of the shielded regulations when a source is in compliance with the terms and conditions of the Title V permit. Compliance with the terms and conditions of the Operating Permit is considered compliance with all applicable requirements upon which those conditions are based, including those that have been subsumed.

Requirements Addressed by Model General Permit Templates

By using the model general permit template(s) listed in Section IV of this evaluation, the applicant has requested that a permit shield be issued for requirements addressed in the template(s). The basis for each permit shield is discussed in the Permit Shield section of each template.

XI. PERMIT CONDITIONS

See operating permit beginning on the following page.

XII. LIST OF ATTACHMENTS

A: Detailed Facility Report
B: Exempt Equipment
C: Current SJVUAPCD Permits
Attachment A

Detailed Facility Report
<table>
<thead>
<tr>
<th>PERMIT NUMBER</th>
<th>FEE DESCRIPTION</th>
<th>FEE RULE</th>
<th>QTY</th>
<th>FEE AMOUNT</th>
<th>FEE TOTAL</th>
<th>PERMIT STATUS</th>
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<td>19,724 GALLONS</td>
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<td>93.00</td>
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<td>FEE TOTAL</td>
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<td>FEE TOTAL</td>
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<td>EQUIPMENT DESCRIPTION</td>
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<td>27,776 GALLON STEEL WINE STORAGE TANK (TANK #618) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-134-0</td>
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<td>3020-05 C</td>
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<td>135.00</td>
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<td>135.00</td>
<td>A</td>
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</tr>
<tr>
<td>S-7048-136-0</td>
<td>131,394 GALLONS</td>
<td>3020-05 E</td>
<td>1</td>
<td>246.00</td>
<td>246.00</td>
<td>A</td>
<td>131,394 GALLON STEEL WINE STORAGE AND RED WINE FERMENTATION TANK (TANK #701) WITH PRESSURE/VACUUM VALVE</td>
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<tr>
<td>S-7048-137-0</td>
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<td>246.00</td>
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<td>246.00</td>
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<td>131,394 GALLON STEEL WINE STORAGE AND RED WINE FERMENTATION TANK (TANK #707) WITH PRESSURE/VACUUM VALVE</td>
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<td>246.00</td>
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<td>131,394 GALLON STEEL WINE STORAGE AND RED WINE FERMENTATION TANK (TANK #708) WITH PRESSURE/VACUUM VALVE</td>
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<tr>
<td>PERMIT NUMBER</td>
<td>FEE DESCRIPTION</td>
<td>FEE RULE</td>
<td>QTY</td>
<td>FEE AMOUNT</td>
<td>FEE TOTAL</td>
<td>PERMIT STATUS</td>
<td>EQUIPMENT DESCRIPTION</td>
</tr>
<tr>
<td>---------------</td>
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<tr>
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<td>118,414 GALLONS</td>
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</tr>
<tr>
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</tr>
<tr>
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<tr>
<td>S-7048-147-0</td>
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<tr>
<td>S-7048-148-0</td>
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<td>118,414 GALLON STEEL WINE STORAGE TANK (TANK #811) WITH PRESSURE/VACUUM VALVE</td>
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<tr>
<td>S-7048-149-0</td>
<td>118,414 GALLONS</td>
<td>3020-05 E</td>
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<td>246.00</td>
<td>246.00</td>
<td>A</td>
<td>118,414 GALLON STEEL WINE STORAGE TANK (TANK #812) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-150-0</td>
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<td>3020-05 E</td>
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<td>246.00</td>
<td>A</td>
<td>118,414 GALLON STEEL WINE STORAGE TANK (TANK #813) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-151-0</td>
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<td>246.00</td>
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<td>118,414 GALLON STEEL WINE STORAGE TANK (TANK #814) WITH PRESSURE/VACUUM VALVE</td>
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<tr>
<td>S-7048-152-0</td>
<td>6,287 GALLONS</td>
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<td>6,287 GALLON STEEL WINE STORAGE TANK (TANK #16) WITH PRESSURE/VACUUM VALVE</td>
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<td>S-7048-153-0</td>
<td>19,724 GALLONS</td>
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<td>93.00</td>
<td>A</td>
<td>19,724 GALLON STEEL WINE STORAGE TANK (TANK #21) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-154-0</td>
<td>25,216 GALLONS</td>
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<td>135.00</td>
<td>A</td>
<td>25,216 GALLON STEEL WINE STORAGE TANK (TANK #27) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-155-0</td>
<td>106,152 GALLONS</td>
<td>3020-05 E</td>
<td>1</td>
<td>246.00</td>
<td>246.00</td>
<td>A</td>
<td>106,152 GALLON STEEL WINE STORAGE TANK (TANK #410) WITH PRESSURE/VACUUM VALVE AND INSULATION</td>
</tr>
<tr>
<td>S-7048-158-0</td>
<td>9,385 GALLONS</td>
<td>3020-05 B</td>
<td>1</td>
<td>93.00</td>
<td>93.00</td>
<td>A</td>
<td>9,385 GALLON STEEL WINE STORAGE TANK (TANK #2001) WITH PRESSURE/VACUUM VALVE, INSTALLED IN AN ENCLOSED BUILDING</td>
</tr>
<tr>
<td>S-7048-159-0</td>
<td>9,385 GALLONS</td>
<td>3020-05 B</td>
<td>1</td>
<td>93.00</td>
<td>93.00</td>
<td>A</td>
<td>9,385 GALLON STEEL WINE STORAGE TANK (TANK #2002), WITH PRESSURE/VACUUM VALVE, INSTALLED IN AN ENCLOSED BUILDING</td>
</tr>
</tbody>
</table>

Number of Facilities Reported: 1
Attachment B

Exempt Equipment
San Joaquin Valley
Unified Air Pollution Control District
Title V Application - INSIGNIFICANT ACTIVITIES

Check the box next to the exemption category from Rule 2020 which describes any insignificant activity or equipment at your facility not requiring a permit.

<table>
<thead>
<tr>
<th>Exemption Category</th>
<th>Rule 2020 Citation</th>
<th>Exemption Category</th>
<th>Rule 2020 Citation</th>
</tr>
</thead>
<tbody>
<tr>
<td>Structure or incinerator assoc. with a structure designed as a dwelling for 4 families or less</td>
<td>4.1</td>
<td>Containers used to store refined lubricating oils</td>
<td>6.6.8</td>
</tr>
<tr>
<td>Locomotives, airplanes, and watercraft used to transport passengers or freight</td>
<td>4.4</td>
<td>Unvented pressure vessels used exclusively to store liquified gases or associ with exempt equipment</td>
<td>6.6.9 or 6.13</td>
</tr>
<tr>
<td>Natural gas or LPG-fired boilers or other indirect heat transfer units of 5 MMBtu/hr or less</td>
<td>6.1.1</td>
<td>Portable tanks used exclusively to store produced fluids for ≤ six months</td>
<td>6.6.10</td>
</tr>
<tr>
<td>Piston-type IC engine with maximum continuous rating of 50 braking horsepower (bhp) or less</td>
<td>6.1.2</td>
<td>Mobile transport tanks on delivery vehicles of VOCs</td>
<td>6.6.11</td>
</tr>
<tr>
<td>Gas turbine engines with maximum heat input rating of 3 MMBtu/hr or less</td>
<td>6.1.3</td>
<td>Loading racks used for the transfer of less than 4,000 gal/day of unheated organic material with initial boiling point ≥ 302 F or of fuel oil with specific gravity ≥ 0.8251</td>
<td>6.7.1.1</td>
</tr>
<tr>
<td>Space heating equipment other than boilers</td>
<td>6.1.4</td>
<td>Loading racks used for the transfer of asphalt, crude or residual oil stored in exempt tanks, or crude oil with specific gravity ≥ 0.8762</td>
<td>6.7.1.2</td>
</tr>
<tr>
<td>Cooling towers with a circulation rate less than 10,000 gal/min, and that are not used for cooling of process water, or water from barometric jets or condensers+</td>
<td>6.2</td>
<td>Equipment used exclusively for the transfer of refined lubricating oil</td>
<td>6.7.2</td>
</tr>
<tr>
<td>Use of less than 2 gal/day of graphic arts materials</td>
<td>6.3</td>
<td>Equipment used to apply architectural coatings</td>
<td>6.8.1</td>
</tr>
<tr>
<td>Equipment at retail establishments used to prepare food for human consumption</td>
<td>6.4.1</td>
<td>Unheated, non-conveyorized cleaning equipment with &lt; 10 ft² open area; using solvents with initial boiling point ≥ 248 F; and &lt; 25 gal/y evaporation losses</td>
<td>6.9</td>
</tr>
<tr>
<td>Ovens at bakeries with total daily production less than 1,000 pounds and exempt by sec. 6.1.1</td>
<td>6.4.3</td>
<td>Brazing, soldering, or welding equipment</td>
<td>6.10</td>
</tr>
<tr>
<td>Equipment used exclusively for extruding or compression molding of rubber or plastics, where no plastizizer or blowing agent is used</td>
<td>6.5</td>
<td>Equipment used to compress natural gas</td>
<td>6.11</td>
</tr>
<tr>
<td>Containers used to store clean produced water</td>
<td>6.5.1</td>
<td>Fugitive emissions sources assoc. with exempt equipment</td>
<td>6.12</td>
</tr>
<tr>
<td>Containers ≤100 bbl used to store oil with specific gravity ≥ 0.8762</td>
<td>6.6.2</td>
<td>Pits and Ponds as defined in Rule 1020</td>
<td>6.15</td>
</tr>
<tr>
<td>Containers ≤ 100 bbl installed prior to 6/1/89 used to store oil with specific gravity ≥ 0.8762</td>
<td>6.6.3</td>
<td>On-site roadmix manufacturing and the application of roadmix as a road base material</td>
<td>6.17</td>
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<tr>
<td>Containers with a capacity ≤ 250 gallons used to store organic material where the actual storage temperature &lt;150 F</td>
<td>6.6.4</td>
<td>Emissions less than 2 lb/day from units not included above</td>
<td>6.19</td>
</tr>
<tr>
<td>Containers used to store unheated organic material with an initial boiling point ≥ 302 F</td>
<td>6.6.5</td>
<td>Vventing PUC quality natural gas from for sole purpose of pipeline and compressor repair and or maintenance</td>
<td>7.2</td>
</tr>
<tr>
<td>Containers used to store fuel oils or non-air-blown asphalt with specific gravity ≥ 0.9042</td>
<td>6.6.6</td>
<td>Non-structural repairs &amp; maintenance to permitted equipment</td>
<td>7.3</td>
</tr>
<tr>
<td>Containers used to store petroleum distillates used as motor fuel with specific gravity ≥ 0.8251</td>
<td>6.6.7</td>
<td>Detonation of explosives ≤ 100 lb/day and 1,000 lb/year</td>
<td>7.4</td>
</tr>
</tbody>
</table>

☐ No insignificant activities (Check this box if no equipment in the above categories exist at your facility.)

TVFORM-003
(Rev. September 2001)
Attachment C

Current Permit to Operate
1. This facility shall annually achieve the Required Annual Emission Reductions (RAER) as specified in the facility's APCO-approved Three-Year Compliance Plan for District Rule 4694. [District Rule 4694]

2. A Three-Year Compliance Plan that demonstrates compliance with the requirements of Section 5.1 of District Rule 4694 for each year of the applicable compliance period shall be submitted to the District by no later than December 1, 2006, and every three years thereafter on or before December 1. [District Rule 4694]

3. A Three-Year Compliance Plan Verification that demonstrates that the Three-Year Compliance Plan elements are in effect shall be submitted to the District by no later than July 1, 2007, and every three years thereafter on or before July 1. [District Rule 4694]

4. An Annual Compliance Plan Demonstration that shows compliance with the applicable requirements of this rule shall be submitted to the District by no later than February 1, 2008, and every year thereafter on or before February 1. [District Rule 4694]

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

6. {4362} The owner or operator shall notify the District of any breakdown condition as soon as reasonably possible, but no later than one hour after its detection, unless the owner or operator demonstrates to the District's satisfaction that the longer reporting period was necessary. [District Rule 1100, 6.1; County Rules 110 (Fresno, Stanislaus, San Joaquin); 109 (Merced); 113 (Madera); and 111 (Kern, Tulare, Kings)] Federally Enforceable Through Title V Permit

7. {4363} The District shall be notified in writing within ten days following the correction of any breakdown condition. The breakdown notification shall include a description of the equipment malfunction or failure, the date and cause of the initial failure, the estimated emissions in excess of those allowed, and the methods utilized to restore normal operations. [District Rule 1100, 7.0; County Rules 110 (Fresno, Stanislaus, San Joaquin); 109 (Merced); 113 (Madera); and 111 (Kern, Tulare, Kings)] Federally Enforceable Through Title V Permit.

8. {4364} The owner or operator of any stationary source operation that emits more than 25 tons per year of nitrogen oxides or reactive organic compounds, shall provide the District annually with a written statement in such form and at such time as the District prescribes, showing actual emissions of nitrogen oxides and reactive organic compounds from that source. [District Rule 1160, 5.0] Federally Enforceable Through Title V Permit

9. {4365} Any person building, altering or replacing any operation, article, machine, equipment, or other contrivance, the use of which may cause the issuance of air contaminants or the use of which may eliminate, reduce, or control the issuance of air contaminants, shall first obtain an Authority to Construct (ATC) from the District unless exempted by District Rule 2020 (12/20/07). [District Rule 2010, 3.0 and 4.0; and 2020] Federally Enforceable Through Title V Permit
10. The permittee must comply with all conditions of the permit including permit revisions originated by the District. All terms and conditions of a permit that are required pursuant to the Clean Air Act (CAA), including provisions to limit potential to emit, are enforceable by the EPA and Citizens under the CAA. Any permit noncompliance constitutes a violation of the CAA and the District Rules and Regulations, and is grounds for enforcement action, for permit termination, revocation, reopening and reissuance, or modification; or for denial of a permit renewal application. [District Rules 2070, 7.0; 2080; and 2520, 9.9.1 and 9.13.1] Federally Enforceable Through Title V Permit

11. A Permit to Operate or an Authority to Construct shall not be transferred unless a new application is filed with and approved by the District. [District Rule 2031] Federally Enforceable Through Title V Permit

12. Every application for a permit required under Rule 2010 (12/17/92) shall be filed in a manner and form prescribed by the District. [District Rule 2040] Federally Enforceable Through Title V Permit

13. The operator shall maintain records of required monitoring that include: 1) the date, place, and time of sampling or measurement; 2) the date(s) analyses were performed; 3) the company or entity that performed the analysis; 4) the analytical techniques or methods used; 5) the results of such analysis; and 6) the operating conditions at the time of sampling or measurement. [District Rule 2520, 9.4.1] Federally Enforceable Through Title V Permit

14. The operator shall retain records of all required monitoring data and support information for a period of at least 5 years from the date of the monitoring sample, measurement, or report. Support information includes copies of all reports required by the permit and, for continuous monitoring instrumentation, all calibration and maintenance records and all original strip-chart recordings. [District Rule 2520, 9.4.2] Federally Enforceable Through Title V Permit

15. The operator shall submit reports of any required monitoring at least every six months unless a different frequency is required by an applicable requirement. All instances of deviations from permit requirements must be clearly identified in such reports. [District Rule 2520, 9.5.1] Federally Enforceable Through Title V Permit

16. Deviations from permit conditions must be promptly reported, including deviations attributable to upset conditions, as defined in the permit. For the purpose of this condition, promptly means as soon as reasonably possible, but no later than 10 days after detection. The report shall include the probable cause of such deviations, and any corrective actions or preventive measures taken. All required reports must be certified by a responsible official consistent with section 10.0 of District Rule 2520 (6/21/01). [District Rules 2520, 9.5.2 and 1100, 7.0] Federally Enforceable Through Title V Permit

17. If for any reason a permit requirement or condition is being challenged for its constitutionality or validity by a court of competent jurisdiction, the outcome of such challenge shall not affect or invalidate the remainder of the conditions or requirements in that permit. [District Rule 2520, 9.7] Federally Enforceable Through Title V Permit

18. It shall not be a defense for a permittee in an enforcement action that it would have been necessary to halt or reduce the permitted activity in order to maintain compliance with the conditions of the permit. [District Rule 2520, 9.8.2] Federally Enforceable Through Title V Permit

19. The permit may be modified, revoked, reopened, or reissued, or terminated for cause. The filing of a request by the permittee for a permit modification, revocation and reissuance, or termination, or a notification of planned changes or anticipated noncompliance does not stay any permit condition. [District Rule 2520, 9.8.3] Federally Enforceable Through Title V Permit

20. The permit does not convey any property rights of any sort, or any exclusive privilege. [District Rule 2520, 9.8.4] Federally Enforceable Through Title V Permit

21. The Permittee shall furnish to the District, within a reasonable time, any information that the District may request in writing to determine whether cause exists for modifying, revoking and reissuing, or terminating the permit or to determine compliance with the permit. Upon request, the permittee shall also furnish to the District copies of records required to be kept by the permit or, for information claimed to be confidential, the permittee may furnish such records directly to EPA along with a claim of confidentiality. [District Rule 2520, 9.8.5] Federally Enforceable Through Title V Permit

22. The permittee shall pay annual permit fees and other applicable fees as prescribed in Regulation III of the District Rules and Regulations. [District Rule 2520, 9.9] Federally Enforceable Through Title V Permit
23. (4379) Upon presentation of appropriate credentials, a permittee shall allow an authorized representative of the District to enter the permittee's premises where a permitted source is located or emissions related activity is conducted, or where records must be kept under condition of the permit. [District Rule 2520, 9.13.2.1] Federally Enforceable Through Title V Permit

24. (4380) Upon presentation of appropriate credentials, a permittee shall allow an authorized representative of the District to have access to and copy, at reasonable times, any records that must be kept under the conditions of the permit. [District Rule 2520, 9.13.2.2] Federally Enforceable Through Title V Permit

25. (4381) Upon presentation of appropriate credentials, a permittee shall allow an authorized representative of the District to inspect at reasonable times any facilities, equipment, practices, or operations regulated or required under the permit. [District Rule 2520, 9.13.2.3] Federally Enforceable Through Title V Permit

26. (4382) Upon presentation of appropriate credentials, a permittee shall allow an authorized representative of the District to sample or monitor, at reasonable times, substances or parameters for the purpose of assuring compliance with the permit or applicable requirements. [District Rule 2520, 9.13.2.4] Federally Enforceable Through Title V Permit

27. (4383) No air contaminants shall be discharged into the atmosphere for a period or periods aggregating more than 3 minutes in any one hour which is as dark or darker than Ringelmann #1 or equivalent to 20% opacity and greater, unless specifically exempted by District Rule 4101 (02/17/05). If the equipment or operation is subject to a more stringent visible emission standard as prescribed in a permit condition, the more stringent visible emission limit shall supersede this condition. [District Rule 4101, and County Rules 401 (in all eight counties in the San Joaquin Valley)] Federally Enforceable Through Title V Permit

28. (4384) No person shall manufacture, blend, repackage, supply, sell, solicit or allow any architectural coating with a VOC content in excess of the corresponding limit specified in Table of Standards 1 effective until 12/30/10 or Table of Standards 2 effective on and after 1/1/11 of District Rule 4601 (12/17/09) for use or sale within the District. [District Rule 4601, 5.1] Federally Enforceable Through Title V Permit

29. (4385) All VOC-containing materials subject to Rule 4601 (12/17/09) shall be stored in closed containers when not in use. [District Rule 4601, 5.4] Federally Enforceable Through Title V Permit

30. (4386) The permittee shall comply with all the Labeling and Test Methods requirements outlined in Rule 4601 sections 6.1 and 6.3 (12/17/09). [District Rule 4601, 6.1 and 6.3] Federally Enforceable Through Title V Permit

31. (4387) With each report or document submitted under a permit requirement or a request for information by the District or EPA, the permittee shall include a certification of truth, accuracy, and completeness by a responsible official. [District Rule 2520, 9.13.1 and 10.0] Federally Enforceable Through Title V Permit

32. (4388) If the permittee performs maintenance on, or services, repairs, or disposes of appliances, the permittee shall comply with the standards for Recycling and Emissions Reduction pursuant to 40 CFR Part 82, Subpart F. [40 CFR 82 Subpart F] Federally Enforceable Through Title V Permit

33. (4389) If the permittee performs service on motor vehicles when this service involves the ozone-depleting refrigerant in the motor vehicle air conditioner (MVAC), the permittee shall comply with the standards for Servicing of Motor Vehicle Air Conditioners pursuant to all the applicable requirements as specified in 40 CFR Part 82, Subpart B. [40 CFR Part 82, Subpart B] Federally Enforceable Through Title V Permit

34. (4390) Disturbances of soil related to any construction, demolition, excavation, extraction, or other earthmoving activities shall comply with the requirements for fugitive dust control in District Rule 8021 unless specifically exempted under Section 4.0 of Rule 8021 (8/19/2004) or Rule 8011 (8/19/2004). [District Rule 8021 and 8011] Federally Enforceable Through Title V Permit

35. (4391) Outdoor handling, storage and transport of any bulk material which emits dust shall comply with the requirements of District Rule 8031, unless specifically exempted under Section 4.0 of Rule 8031 (8/19/2004) or Rule 8011 (8/19/2004). [District Rule 8031 and 8011] Federally Enforceable Through Title V Permit
36. {4392} An owner/operator shall prevent or cleanup any carryout or trackout in accordance with the requirements of District Rule 8041 Section 5.0, unless specifically exempted under Section 4.0 of Rule 8041 (8/19/2004) or Rule 8011 (8/19/2004). [District Rule 8041 and 8011] Federally Enforceable Through Title V Permit

37. {4393} Whenever open areas are disturbed, or vehicles are used in open areas, the facility shall comply with the requirements of Section 5.0 of District Rule 8051, unless specifically exempted under Section 4.0 of Rule 8051 (8/19/2004) or Rule 8011 (8/19/2004). [District Rule 8051 and 8011] Federally Enforceable Through Title V Permit

38. {4394} Any paved road or unpaved road shall comply with the requirements of District Rule 8061 unless specifically exempted under Section 4.0 of Rule 8061 (8/19/2004) or Rule 8011 (8/19/2004). [District Rule 8061 and Rule 8011] Federally Enforceable Through Title V Permit

39. {4395} Any unpaved vehicle/equipment area that anticipates more than 50 Average annual daily Trips (AADT) shall comply with the requirements of Section 5.1.1 of District Rule 8071. Any unpaved vehicle/equipment area that anticipates more than 150 vehicle trips per day (VDT) shall comply with the requirements of Section 5.1.2 of District Rule 8071. On each day that 25 or more VDT with 3 or more axles will occur on an unpaved vehicle/equipment traffic area, the owner/operator shall comply with the requirements of Section 5.1.3 of District Rule 8071. On each day when a special event will result in 1,000 or more vehicles that will travel/park on an unpaved area, the owner/operator shall comply with the requirements of Section 5.1.4 of District Rule 8071. All sources shall comply with the requirements of Section 5.0 of District Rule 8071 unless specifically exempted under Section 4.0 of Rule 8071 (9/16/2004) or Rule 8011 (8/19/2004). [District Rule 8071 and Rule 8011] Federally Enforceable Through Title V Permit

40. {4396} Any owner or operator of a demolition or renovation activity, as defined in 40 CFR 61.145, shall comply with the applicable inspection, notification, removal, and disposal procedures for asbestos containing materials as specified in 40 CFR 61.145 (Standard for Demolition and Renovation). [40 CFR 61 Subpart M] Federally Enforceable Through Title V Permit

41. {4397} The permittee shall submit certifications of compliance with the terms and standards contained in Title V permits, including emission limits, standards and work practices, to the District and the EPA annually (or more frequently as specified in an applicable requirement or as specified by the District). The certification shall include the identification of each permit term or condition, the compliance status, whether compliance was continuous or intermittent, the methods used for determining the compliance status, and any other facts required by the District to determine the compliance status of the source. [District Rule 2520, 9.16] Federally Enforceable Through Title V Permit

42. {4398} The permittee shall submit an application for Title V permit renewal to the District at least six months, but not greater than 18 months, prior to the permit expiration date. [District Rule 2520, 5.2] Federally Enforceable Through Title V Permit

43. {4399} When a term is not defined in a Title V permit condition, the definition in the rule cited as the origin and authority for the condition in a Title V permits shall apply. [District Rule 2520, 9.1.1] Federally Enforceable Through Title V Permit

44. {4400} Compliance with permit conditions in the Title V permit shall be deemed in compliance with the following outdated SIP requirements: Rule 401 (Madera, Fresno, Kern, Kings, San Joaquin, Stanislaus, Tulare and Merced), Rule 110 (Fresno, Stanislaus, San Joaquin), Rule 109 (Merced), Rule 113 (Madera), Rule 111 (Kern, Tulare, Kings), and Rule 202 (Fresno, Kern, Tulare, Kings, Madera, Stanislaus, Merced, San Joaquin). A permit shield is granted from these requirements. [District Rule 2520, 13.2] Federally Enforceable Through Title V Permit

45. {4401} Compliance with permit conditions in the Title V permit shall be deemed in compliance with the following applicable requirements: SJVAPCD Rules 1100, sections 6.1 and 7.0 (12/17/92); 2010, sections 3.0 and 4.0 (12/17/92); 2031 (12/17/92); 2040 (12/17/92); 2070, section 7.0 (12/17/92); 2080 (12/17/92); 4101 (2/17/05); 4601 (12/17/09); 8021 (8/19/2004); 8031 (8/19/2004); 8041 (8/19/2004); 8051 (8/19/2004); 8061 (8/19/2004); and 8071 (9/16/2004). A permit shield is granted from these requirements. [District Rule 2520, 13.2] Federally Enforceable Through Title V Permit

46. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
47. On Month day, 2012, the initial Title V permit was issued. The reporting periods for the Report of Required Monitoring and the Compliance Certification Report are based upon this initial permit issuance date, unless alternative dates are approved by the District Compliance Division. These reports are due within 30 days after the end of the reporting period. [District Rule 2520] Federally Enforceable Through Title V Permit
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-1-1

EQUIPMENT DESCRIPTION:
9,782 GALLON STEEL WINE STORAGE TANK (TANK #1) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

2. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694] Federally Enforceable Through Title V Permit
PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-4-1
EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
12,356 GALLON STEEL WINE STORAGE TANK (TANK #4) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

These terms and conditions are part of the Facility-wide Permit to Operate
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-5-1
EXPIRATION DATE: 09/30/2017

EQUIPMENT DESCRIPTION:
12,356 GALLON STEEL WINE STORAGE TANK (TANK #5) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-7-1

EQUIPMENT DESCRIPTION:
3.072 GALLON STEEL WINE STORAGE TANK (TANK #7) WITH PRESSURE/VACUUM VALVE, INSTALLED IN AN ENCLOSED BUILDING

PERMIT UNIT REQUIREMENTS

1. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-8-1

EQUIPMENT DESCRIPTION:
3,072 GALLON STEEL WINE STORAGE TANK (TANK #8) WITH PRESSURE/VACUUM VALVE, INSTALLED IN AN ENCLOSED BUILDING

PERMIT UNIT REQUIREMENTS

1. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-10-1
EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
14,292 GALLON STEEL WINE STORAGE TANK (TANK #11) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT: S-7048-11-1
EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
14,292 GALLON STEEL WINE STORAGE TANK (TANK #12) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-12-1  EXPIRATION DATE: 03/31/2017
EQUIPMENT DESCRIPTION:
14,292 GALLON STEEL WINE STORAGE TANK (TANK #13) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-13-1
EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
14,292 GALLON STEEL WINE STORAGE TANK (TANK #14) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694] Federally Enforceable Through Title V Permit
PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT: S-7048-16-1

EQUIPMENT DESCRIPTION:
6,287 GALLON STEEL WINE STORAGE TANK (TANK #18) WITH PRESSURE/VACUUM VALVE INSTALLED IN AN ENCLOSED BUILDING

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT: S-7048-18-1

EQUIPMENT DESCRIPTION:
19,724 GALLON STEEL WINE STORAGE TANK (TANK #22) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-19-1  EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
19,724 GALLON STEEL WINE STORAGE TANK (TANK #23) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-20-1
EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
25,216 GALLON STEEL WINE STORAGE TANK (TANK #24) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694] Federally Enforceable Through Title V Permit
PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694] Federally Enforceable Through Title V Permit
1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-24-1
EXPIRATION DATE: 09/31/2017

EQUIPMENT DESCRIPTION:
25,216 GALLON STEEL WINE STORAGE TANK (TANK #29) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer’s instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-25-1

EQUIPMENT DESCRIPTION:
19,624 GALLON STEEL WINE STORAGE TANK (TANK #30) WITH PRESSURE/VACUUM VALVE, INSTALLED IN AN ENCLOSED BUILDING

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-27-1

EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
19,624 GALLON STEEL WINE STORAGE TANK (TANK #32) WITH PRESSURE/VACUUM VALVE, INSTALLED IN AN ENCLOSED BUILDING

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-28-1

EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
19,624 GALLON STEEL WINE STORAGE TANK (TANK #33) WITH PRESSURE/VACUUM VALVE, INSTALLED IN AN ENCLOSURE BUILDING

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-29-1
EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
19,624 GALLON STEEL WINE STORAGE TANK (TANK #34) WITH PRESSURE/VACUUM VALVE, INSTALLED IN AN ENCLOSED BUILDING

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-31-1
EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
18,786 GALLON STEEL WINE STORAGE TANK (TANK #36) WITH PRESSURE/VACUUM VALVE, INSTALLED IN AN ENCLOSED BUILDING

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-32-1

EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
18,786 GALLON STEEL WINE STORAGE TANK (TANK #37) WITH PRESSURE/VACUUM VALVE, INSTALLED IN AN ENCLOSED BUILDING

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-35-1
EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
25,632 GALLON STEEL WINE STORAGE TANK (TANK #43) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-36-1
EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
25,532 GALLON STEEL WINE STORAGE TANK (TANK #44) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-37-1
EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
13,568 GALLON STEEL WINE STORAGE TANK (TANK #45) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-38-1
EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
13,568 GALLON STEEL WINE STORAGE TANK (TANK #46) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-39-1

EQUIPMENT DESCRIPTION:
25,637 GALLON STEEL WINE STORAGE TANK (TANK #47) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694] Federally Enforceable Through Title V Permit
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-41-1
EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
25,637 GALLON STEEL WINE STORAGE TANK (TANK #49) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT: S-7048-42-1

EQUIPMENT DESCRIPTION:
55,125 GALLON STEEL WINE STORAGE AND WHITE WINE FERMENTATION TANK (TANK #51) WITH PRESSURE/VACUUM VALVE AND INSULATION AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
PERMIT UNIT: S-7048-43-1  

San Joaquin Valley  
Air Pollution Control District

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

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

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

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

PERMIT UNIT: S-7048-45-1

EQUIPMENT DESCRIPTION:
49,819 GALLON STEEL WINE STORAGE AND WHITE WINE FERMENTATION TANK (TANK #54) WITH
PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of
   the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and
   be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title
   V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating
   pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas
   leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title
   V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum
   temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

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

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-46-1

EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
6,611 GALLON STEEL WINE STORAGE TANK (TANK #65) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 19% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-48-1
EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
6,611 GALLON STEEL WINE STORAGE TANK (TANK #67) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-49-1

EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
6,611 GALLON STEEL WINE STORAGE TANK (TANK #68) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

2. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694] Federally Enforceable Through Title V Permit
PERMIT UNIT REQUIREMENTS

1. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

2. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694] Federally Enforceable Through Title V Permit
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-53-1
EXPIRATION DATE: 03/31/2017
EQUIPMENT DESCRIPTION:
4,220 GALLON STEEL WINE STORAGE TANK (TANK #74) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: ASV WINES INC
Location: 31502 PETERSON RD, MCFARLAND, CA 93250
S-7048-55-1 May 14 2012 3:07PM ROBERTSO
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-56-1
EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
4,042 GALLON STEEL WINE STORAGE TANK (TANK #77) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-57-1
EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
4,042 GALLON STEEL WINE STORAGE TANK (TANK #78) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-58-1

EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
20,242 GALLON STEEL WINE STORAGE TANK (TANK #80) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT: S-7048-59-1

EQUIPMENT DESCRIPTION:
20,242 GALLON STEEL WINE STORAGE AND WHITE WINE FERMENTATION TANK (TANK #8) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

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

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

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

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

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

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

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

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-65-1
EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
25,973 GALLON STEEL WINE STORAGE TANK (TANK #87) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of
the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and
be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title
V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating
pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas
leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title
V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum
temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-66-1

EQUIPMENT DESCRIPTION:
106,152 GALLON STEEL WINE STORAGE AND WHITE WINE FERMENTATION TANK (TANK #101) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

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

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-67-1

EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
106,152 GALLON STEEL WINE STORAGE AND WHITE WINE FERMENTATION TANK (TANK #102) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

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

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

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

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT: S-7048-69-1

EQUIPMENT DESCRIPTION:
106,152 GALLON STEEL WINE STORAGE AND WHITE WINE FERMENTATION TANK (TANK #104) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

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

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT: S-7048-70-1

EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
106,152 GALLON STEEL WINE STORAGE AND WHITE WINE FERMENTATION TANK (TANK #105) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer’s instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

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

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

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

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-72-2

EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
112,292 GALLON STEEL WINE STORAGE AND RED WINE FERMENTATION TANK (TANK #167) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

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

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-73-2

EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
112,292 GALLON STEEL WINE STORAGE AND RED WINE FERMENTATION TANK (TANK #108) WITH
PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of
   the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and
   be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title
   V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating
   pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas
   leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title
   V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum
   temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

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

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-74-2

EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
112,292 GALLON STEEL WINE STORAGE AND RED WINE FERMENTATION TANK (TANK #109) WITH
PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of
   the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and
   be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title
   V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating
   pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas
   leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title
   V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum
   temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

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

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

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

PERMIT UNIT: S-7048-76-2          EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
112,292 GALLON STEEL WINE STORAGE AND RED WINE FERMENTATION TANK (TANK #11), WITH
PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

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

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

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

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

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

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-79-1
EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
217,145 GALLON STEEL WINE STORAGE AND WHITE WINE FERMENTATION TANK (TANK #202) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

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

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-80-1

EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
217,145 GALLON STEEL WINE STORAGE AND WHITE WINE FERMENTATION TANK (TANK #203) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

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

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT: S-7048-81-1

EQUIPMENT DESCRIPTION:
217,145 GALLON STEEL WINE STORAGE AND WHITE WINE FERMENTATION TANK (TANK #204) WITH
PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of
   the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and
   be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title
   V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating
   pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas
   leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title
   V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum
   temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

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

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

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

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer’s instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

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

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

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

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-85-1
EXPIRATION DATE: 05/31/2017

EQUIPMENT DESCRIPTION:
350,750 GALLON STEEL WINE STORAGE AND WHITE WINE FERMENTATION TANK (TANK #302) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

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

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

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

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-87-1

EQUIPMENT DESCRIPTION:
350,750 GALLON STEEL WINE STORAGE AND WHITE WINE FERMENTATION TANK (TANK #304) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

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

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-88-1

EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
350,750 GALLON STEEL WINE STORAGE AND WHITE WINE FERMENTATION TANK (TANK #305) WITH
PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of
   the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and
   be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title
   V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating
   pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas
   leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title
   V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum
   temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

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

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

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

PERMIT UNIT: S-7048-90-1

EXPIRATION DATE: 09/30/2017

EQUIPMENT DESCRIPTION:
350,750 GALLON STEEL WINE STORAGE AND WHITE WINE FERMENTATION TANK (TANK #307) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

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

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-91-1

EQUIPMENT DESCRIPTION:
350,750 GALLON STEEL WINE STORAGE AND WHITE WINE FERMENTATION TANK (TANK #308) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

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

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694] Federally Enforceable Through Title V Permit
PERMIT UNIT: S-7048-94-1

EXPIRATION DATE: 09/30/2017

EQUIPMENT DESCRIPTION:
106,152 GALLON STEEL WINE STORAGE TANK (TANK #403) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-95-1
EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
106,152 GALLON STEEL WINE STORAGE TANK (TANK #404) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-98-1  
EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
106,152 GALLON STEEL WINE STORAGE TANK (TANK #407) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-100-1
EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
106,152 GALLON STEEL WINE STORAGE TANK (TANK #409) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-101-1
EXPIRATION DATE: 09/30/2017

EQUIPMENT DESCRIPTION:
351,708 GALLON STEEL WINE STORAGE TANK (TANK #500) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer’s instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-102-1
EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
351,708 GALLON STEEL WINE STORAGE TANK (TANK #501) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer’s instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-104-1

EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
351,708 GALLON STEEL WINE STORAGE TANK (TANK #503) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-105-1
EXPIRATION DATE: 09/30/2017

EQUIPMENT DESCRIPTION:
351,708 GALLON STEEL WINE STORAGE TANK (TANK #504) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-106-1
EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
351,708 GALLON STEEL WINE STORAGE TANK (TANK #505) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694] Federally Enforceable Through Title V Permit
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-108-1
EXPIRATION DATE: 09/30/2017

EQUIPMENT DESCRIPTION:
351,708 GALLON STEEL WINE STORAGE AND WHITE WINE FERMENTATION TANK (TANK #507) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

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

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San Joaquin Valley  
Air Pollution Control District

PERMIT UNIT: S-7048-109-1  
EXPIRATION DATE: 09/30/2017

EQUIPMENT DESCRIPTION:  
351,708 GALLON STEEL WINE STORAGE TANK (TANK #508) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-110-1
EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
351,708 GALLON STEEL WINE STORAGE TANK (TANK #509) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

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PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694] Federally Enforceable Through Title V Permit
PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-113-1

EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
351,708 GALLON STEEL WINE STORAGE TANK (TANK #512) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694] Federally Enforceable Through Title V Permit
PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694] Federally Enforceable Through Title V Permit
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-117-1
EXPIRATION DATE: 08/31/2017

EQUIPMENT DESCRIPTION:
27,776 GALLON STEEL WINE STORAGE TANK (TANK #602) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694] Federally Enforceable Through Title V Permit
PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694] Federally Enforceable Through Title V Permit
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-119-1
EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
27,776 GALLON STEEL WINE STORAGE TANK (TANK #604) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-120-1

EXPIRATION DATE: 08/31/2017

EQUIPMENT DESCRIPTION:
27,776 GALLON STEEL WINE STORAGE TANK (TANK #605) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-123-1

EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
27,776 GALLON STEEL WINE STORAGE TANK (TANK #608) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-124-1
EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
27,776 GALLON STEEL WINE STORAGE TANK (TANK #609) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-126-1  EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
27,776 GALLON STEEL WINE STORAGE TANK (TANK #611) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

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PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694] Federally Enforceable Through Title V Permit
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-128-1

EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
27,776 GALLON STEEL WINE STORAGE TANK (TANK #613) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-129-1

EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
27,776 GALLON STEEL WINE STORAGE TANK (TANK #614) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-130-1

EQUIPMENT DESCRIPTION:
27,776 GALLON STEEL WINE STORAGE TANK (TANK #615) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-131-1

EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
27,776 GALLON STEEL WINE STORAGE TANK (TANK #616) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-132-1
EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
27,776 GALLON STEEL WINE STORAGE TANK (TANK #617) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-133-1
EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
27,776 GALLON STEEL WINE STORAGE TANK (TANK #618) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: ASV WINES INC
Location: 31502 PETERSON RD, MCFARLAND, CA 93250
S-7048-134-1 May 14 2012 2:50PM - ROBERTS
PERMIT UNIT: S-7048-135-1

EQUIPMENT DESCRIPTION:
27,776 GALLON STEEL WINE STORAGE TANK (TANK #620) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer’s instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley  
Air Pollution Control District

PERMIT UNIT: S-7048-136-1  
EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:  
131,394 GALLON STEEL WINE STORAGE AND RED WINE FERMENTATION TANK (TANK #701) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

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

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

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

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

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

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer’s instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

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

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT: S-7048-140-1

EQUIPMENT DESCRIPTION:
131,394 GALLON STEEL WINE STORAGE AND RED WINE FERMENTATION TANK (TANK #705) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
PERMIT UNIT: S-7048-141-1

EXPIRATION DATE: 09/30/2017

EQUIPMENT DESCRIPTION:
131,394 GALLON STEEL WINE STORAGE AND RED WINE FERMENTATION TANK (TANK #706) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

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

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT: S-7048-142-1

EQUIPMENT DESCRIPTION:
131,394 GALLON STEEL WINE STORAGE AND RED WINE FERMENTATION TANK (TANK #707) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

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

PERMIT UNIT: S-7048-143-1
EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
131,394 GALLON STEEL WINE STORAGE AND RED WINE FERMENTATION TANK (TANK #708) WITH
PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1.  This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of
    the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and
    be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title
    V Permit

2.  The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating
    pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas
    leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title
    V Permit

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

4.  The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum
    temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

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

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-144-1
EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
118,414 GALLON STEEL WINE STORAGE TANK (TANK #807) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT: S-7048-145-1

EQUIPMENT DESCRIPTION:
118,414 GALLON STEEL WINE STORAGE TANK (TANK #808) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT: S-7048-146-1

EQUIPMENT DESCRIPTION:
118,414 GALLON STEEL WINE STORAGE TANK (TANK #809) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT: S-7048-147-1

EQUIPMENT DESCRIPTION:
118,414 GALLON STEEL WINE STORAGE TANK (TANK #810) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-148-1
EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
118,414 GALLON STEEL WINE STORAGE TANK (TANK #811) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-149-1

EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
118,414 GALLON STEEL WINE STORAGE TANK (TANK #812) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-150-1

EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
118,414 GALLON STEEL WINE STORAGE TANK (TANK #813) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: ASV WINES INC
Location: 31502 PETERSON RD. MCFARLAND, CA 93250

S-7048-150-1, May 14, 2013 9:37 PM, ROBERTSD
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-151-1

EQUIPMENT DESCRIPTION:
118,414 GALLON STEEL WINE STORAGE TANK (TANK #814) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer’s instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-152-1

EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
6,287 GALLON STEEL WINE STORAGE TANK (TANK #16) WITH PRESSURE/VACUUM VALVE, INSTALLED IN AN ENCLOSED BUILDING

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: ASV WINES INC
Location: 31502 PETERSON RD, MCFARLAND, CA 93250
S-7048-152-1, May 14 2012 2:37 PM — ROBERTSD
PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-154-1
EXPIRATION DATE: 09/30/2017

EQUIPMENT DESCRIPTION:
25,216 GALLON STEEL WINE STORAGE TANK (TANK #27) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694] Federally Enforceable Through Title V Permit
San Joaquin Valley  
Air Pollution Control District

PERMIT UNIT: S-7048-155-1  
EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:  
106,152 GALLON STEEL WINE STORAGE TANK (TANK # 410) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

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

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: ASV WINES INC  
Location: 31502 PETERSON RD, MCFARLAND, CA 93250  
5-1046-03-1 May 14 2012 3:07PM - ROBERTSD
PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

6. Ethanol content of wine in this tank shall not exceed 20 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit

7. Annual tank throughput, calculated on a twelve month rolling basis, shall not exceed 200,000 gallons per year. [District Rule 2201] Federally Enforceable Through Title V Permit

8. Daily tank throughput shall not exceed 20,000 gallons in any one day period. [District Rule 2201] Federally Enforceable Through Title V Permit

9. The permittee shall maintain the following records: the volume and the ethanol concentration of each wine movement into the tank and the calculated 12 month rolling annual tank throughput (gallons of wine transferred per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-159-1
EXPIRATION DATE: 08/31/2017

EQUIPMENT DESCRIPTION:
9,385 GALLON STEEL WINE STORAGE TANK #2002 WITH PRESSURE/VACUUM VALVE, INSTALLED IN AN ENCLOSED BUILDING

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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

4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694] Federally Enforceable Through Title V Permit

5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

6. Ethanol content of wine in this tank shall not exceed 20 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit

7. Annual tank throughput, calculated on a twelve month rolling basis, shall not exceed 200,000 gallons per year. [District Rule 2201] Federally Enforceable Through Title V Permit

8. Daily tank throughput shall not exceed 20,000 gallons in any one day period. [District Rule 2201] Federally Enforceable Through Title V Permit

9. The permittee shall maintain the following records: the volume and the ethanol concentration of each wine movement into the tank and the calculated 12 month rolling annual tank throughput (gallons of wine transferred per 12 month rolling period, calculated monthly). [District Rule 2201] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.
Attachment A

Detailed Facility Report
<table>
<thead>
<tr>
<th>PERMIT NUMBER</th>
<th>FEE DESCRIPTION</th>
<th>FEE RULE</th>
<th>QTY</th>
<th>FEE AMOUNT</th>
<th>FEE TOTAL</th>
<th>PERMIT STATUS</th>
<th>EQUIPMENT DESCRIPTION</th>
</tr>
</thead>
<tbody>
<tr>
<td>S-7048-1-0</td>
<td>9,782 gallons</td>
<td>3020-05 B</td>
<td>1</td>
<td>93.00</td>
<td>93.00</td>
<td>A</td>
<td>9,782 GALLON STEEL WINE STORAGE TANK (TANK #1) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-2-0</td>
<td>1,962 gallons</td>
<td>3020-01 A</td>
<td>1</td>
<td>87.00</td>
<td>87.00</td>
<td>A</td>
<td>1,962 GALLON STEEL WINE STORAGE TANK (TANK #2) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-3-0</td>
<td>12,356 gallons</td>
<td>3020-05 B</td>
<td>1</td>
<td>93.00</td>
<td>93.00</td>
<td>A</td>
<td>12,356 GALLON STEEL WINE STORAGE TANK (TANK #3) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-4-0</td>
<td>12,356 gallons</td>
<td>3020-05 B</td>
<td>1</td>
<td>93.00</td>
<td>93.00</td>
<td>A</td>
<td>12,356 GALLON STEEL WINE STORAGE TANK (TANK #4) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-5-0</td>
<td>12,356 gallons</td>
<td>3020-05 B</td>
<td>1</td>
<td>93.00</td>
<td>93.00</td>
<td>A</td>
<td>12,356 GALLON STEEL WINE STORAGE TANK (TANK #5) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-6-0</td>
<td>1,000 gallons</td>
<td>3020-05S A</td>
<td>1</td>
<td>32.00</td>
<td>32.00</td>
<td>A</td>
<td>1,000 GALLON STEEL WINE STORAGE TANK (TANK #6) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-7-0</td>
<td>3,072 gallons</td>
<td>3020-05 A</td>
<td>1</td>
<td>75.00</td>
<td>75.00</td>
<td>A</td>
<td>3,072 GALLON STEEL WINE STORAGE TANK (TANK #7) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-8-0</td>
<td>3,072 gallons</td>
<td>3020-05 A</td>
<td>1</td>
<td>75.00</td>
<td>75.00</td>
<td>A</td>
<td>3,072 GALLON STEEL WINE STORAGE TANK (TANK #8) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-9-0</td>
<td>3,072 gallons</td>
<td>3020-05 A</td>
<td>1</td>
<td>75.00</td>
<td>75.00</td>
<td>A</td>
<td>3,072 GALLON STEEL WINE STORAGE TANK (TANK #9) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-10-0</td>
<td>14,292 gallons</td>
<td>3020-05 B</td>
<td>1</td>
<td>93.00</td>
<td>93.00</td>
<td>A</td>
<td>14,292 GALLON STEEL WINE STORAGE TANK (TANK #11) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-11-0</td>
<td>14,292 gallons</td>
<td>3020-05 B</td>
<td>1</td>
<td>93.00</td>
<td>93.00</td>
<td>A</td>
<td>14,292 GALLON STEEL WINE STORAGE TANK (TANK #12) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-12-0</td>
<td>14,292 gallons</td>
<td>3020-05 B</td>
<td>1</td>
<td>93.00</td>
<td>93.00</td>
<td>A</td>
<td>14,292 GALLON STEEL WINE STORAGE TANK (TANK #13) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-13-0</td>
<td>14,292 gallons</td>
<td>3020-05 B</td>
<td>1</td>
<td>93.00</td>
<td>93.00</td>
<td>A</td>
<td>14,292 GALLON STEEL WINE STORAGE TANK (TANK #14) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-14-0</td>
<td>6,287 gallons</td>
<td>3020-05 B</td>
<td>1</td>
<td>93.00</td>
<td>93.00</td>
<td>A</td>
<td>6,287 GALLON STEEL WINE STORAGE TANK (TANK #15) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-15-0</td>
<td>6,287 gallons</td>
<td>3020-05 B</td>
<td>1</td>
<td>93.00</td>
<td>93.00</td>
<td>A</td>
<td>6,287 GALLON STEEL WINE STORAGE TANK (TANK #17) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-16-0</td>
<td>6,287 gallons</td>
<td>3020-05 B</td>
<td>1</td>
<td>93.00</td>
<td>93.00</td>
<td>A</td>
<td>6,287 GALLON STEEL WINE STORAGE TANK (TANK #18) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-17-0</td>
<td>19,724 gallons</td>
<td>3020-05 B</td>
<td>1</td>
<td>93.00</td>
<td>93.00</td>
<td>A</td>
<td>19,724 GALLON STEEL WINE STORAGE TANK (TANK #20) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>PERMIT NUMBER</td>
<td>FEE DESCRIPTION</td>
<td>FEE RULE</td>
<td>QTY</td>
<td>AMOUNT</td>
<td>FEE TOTAL</td>
<td>PERMIT STATUS</td>
<td>EQUIPMENT DESCRIPTION</td>
</tr>
<tr>
<td>---------------</td>
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<td>-----------</td>
<td>---------------</td>
<td>-----------------------</td>
</tr>
<tr>
<td>S-7048-18-0</td>
<td>19,724 gallons</td>
<td>3020-05 B</td>
<td>1</td>
<td>93.00</td>
<td>93.00</td>
<td>A</td>
<td>19,724 GALLON STEEL WINE STORAGE TANK (TANK #22) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-19-0</td>
<td>19,724 gallons</td>
<td>3020-05 B</td>
<td>1</td>
<td>93.00</td>
<td>93.00</td>
<td>A</td>
<td>19,724 GALLON STEEL WINE STORAGE TANK (TANK #23) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-20-0</td>
<td>25,216 gallons</td>
<td>3020-05 C</td>
<td>1</td>
<td>135.00</td>
<td>135.00</td>
<td>A</td>
<td>25,216 GALLON STEEL WINE STORAGE TANK (TANK #24) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-21-0</td>
<td>25,216 gallons</td>
<td>3020-05 C</td>
<td>1</td>
<td>135.00</td>
<td>135.00</td>
<td>A</td>
<td>25,216 GALLON STEEL WINE STORAGE TANK (TANK #25) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-22-0</td>
<td>25,216 gallons</td>
<td>3020-05 C</td>
<td>1</td>
<td>135.00</td>
<td>135.00</td>
<td>A</td>
<td>25,216 GALLON STEEL WINE STORAGE TANK (TANK #26) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-23-0</td>
<td>25,216 gallons</td>
<td>3020-05 C</td>
<td>1</td>
<td>135.00</td>
<td>135.00</td>
<td>A</td>
<td>25,216 GALLON STEEL WINE STORAGE TANK (TANK #28) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-24-0</td>
<td>25,216 gallons</td>
<td>3020-05 C</td>
<td>1</td>
<td>135.00</td>
<td>135.00</td>
<td>A</td>
<td>25,216 GALLON STEEL WINE STORAGE TANK (TANK #29) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-25-0</td>
<td>19,624 gallons</td>
<td>3020-05 B</td>
<td>1</td>
<td>93.00</td>
<td>93.00</td>
<td>A</td>
<td>19,624 GALLON STEEL WINE STORAGE TANK (TANK #30) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-26-0</td>
<td>19,624 gallons</td>
<td>3020-05 B</td>
<td>1</td>
<td>93.00</td>
<td>93.00</td>
<td>A</td>
<td>19,624 GALLON STEEL WINE STORAGE TANK (TANK #31) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-27-0</td>
<td>19,624 gallons</td>
<td>3020-05 B</td>
<td>1</td>
<td>93.00</td>
<td>93.00</td>
<td>A</td>
<td>19,624 GALLON STEEL WINE STORAGE TANK (TANK #32) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-28-0</td>
<td>19,624 gallons</td>
<td>3020-05 B</td>
<td>1</td>
<td>93.00</td>
<td>93.00</td>
<td>A</td>
<td>19,624 GALLON STEEL WINE STORAGE TANK (TANK #33) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-29-0</td>
<td>19,624 gallons</td>
<td>3020-05 B</td>
<td>1</td>
<td>93.00</td>
<td>93.00</td>
<td>A</td>
<td>19,624 GALLON STEEL WINE STORAGE TANK (TANK #34) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-30-0</td>
<td>19,624 gallons</td>
<td>3020-05 B</td>
<td>1</td>
<td>93.00</td>
<td>93.00</td>
<td>A</td>
<td>19,624 GALLON STEEL WINE STORAGE TANK (TANK #35) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-31-0</td>
<td>18,786 gallons</td>
<td>3020-05 B</td>
<td>1</td>
<td>93.00</td>
<td>93.00</td>
<td>A</td>
<td>18,786 GALLON STEEL WINE STORAGE TANK (TANK #36) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-32-0</td>
<td>18,786 gallons</td>
<td>3020-05 B</td>
<td>1</td>
<td>93.00</td>
<td>93.00</td>
<td>A</td>
<td>18,786 GALLON STEEL WINE STORAGE TANK (TANK #37) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-33-0</td>
<td>25,632 gallons</td>
<td>3020-05 C</td>
<td>1</td>
<td>135.00</td>
<td>135.00</td>
<td>A</td>
<td>25,632 GALLON STEEL WINE STORAGE TANK (TANK #41) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-34-0</td>
<td>25,632 gallons</td>
<td>3020-05 C</td>
<td>1</td>
<td>135.00</td>
<td>135.00</td>
<td>A</td>
<td>25,632 GALLON STEEL WINE STORAGE TANK (TANK #42) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-35-0</td>
<td>25,632 gallons</td>
<td>3020-05 C</td>
<td>1</td>
<td>135.00</td>
<td>135.00</td>
<td>A</td>
<td>25,632 GALLON STEEL WINE STORAGE TANK (TANK #43) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>PERMIT NUMBER</td>
<td>FEE DESCRIPTION</td>
<td>FEE RULE</td>
<td>QTY</td>
<td>FEE AMOUNT</td>
<td>FEE TOTAL</td>
<td>PERMIT STATUS</td>
<td>EQUIPMENT DESCRIPTION</td>
</tr>
<tr>
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<td>---------------------------------------------------------------------------------------</td>
</tr>
<tr>
<td>S-7048-36-0</td>
<td>25,632 gallons</td>
<td>3020-05 C</td>
<td>1</td>
<td>135.00</td>
<td>135.00</td>
<td>A</td>
<td>25,632 GALLON STEEL WINE STORAGE TANK (TANK #44) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-37-0</td>
<td>13,658 gallons</td>
<td>3020-05 B</td>
<td>1</td>
<td>93.00</td>
<td>93.00</td>
<td>A</td>
<td>13,658 GALLON STEEL WINE STORAGE TANK (TANK #45) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-38-0</td>
<td>13,658 gallons</td>
<td>3020-05 B</td>
<td>1</td>
<td>93.00</td>
<td>93.00</td>
<td>A</td>
<td>13,658 GALLON STEEL WINE STORAGE TANK (TANK #46) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-39-0</td>
<td>25,637 gallons</td>
<td>3020-05 C</td>
<td>1</td>
<td>135.00</td>
<td>135.00</td>
<td>A</td>
<td>25,637 GALLON STEEL WINE STORAGE TANK (TANK #47) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-40-0</td>
<td>25,637 gallons</td>
<td>3020-05 C</td>
<td>1</td>
<td>135.00</td>
<td>135.00</td>
<td>A</td>
<td>25,637 GALLON STEEL WINE STORAGE TANK (TANK #48) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-41-0</td>
<td>25,637 gallons</td>
<td>3020-05 C</td>
<td>1</td>
<td>135.00</td>
<td>135.00</td>
<td>A</td>
<td>25,637 GALLON STEEL WINE STORAGE TANK (TANK #49) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-42-0</td>
<td>55,125 gallons</td>
<td>3020-05 D</td>
<td>1</td>
<td>185.00</td>
<td>185.00</td>
<td>A</td>
<td>55,125 GALLON STEEL WINE STORAGE AND WHITE WINE FERMENTATION TANK (TANK #51) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-43-0</td>
<td>55,125 gallons</td>
<td>3020-05 D</td>
<td>1</td>
<td>185.00</td>
<td>185.00</td>
<td>A</td>
<td>55,125 GALLON STEEL WINE STORAGE AND WHITE WINE FERMENTATION TANK (TANK #52) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-44-0</td>
<td>49,819 gallons</td>
<td>3020-05 C</td>
<td>1</td>
<td>135.00</td>
<td>135.00</td>
<td>A</td>
<td>49,819 GALLON STEEL WINE STORAGE AND WHITE WINE FERMENTATION TANK (TANK #53) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-45-0</td>
<td>49,819 gallons</td>
<td>3020-05 C</td>
<td>1</td>
<td>135.00</td>
<td>135.00</td>
<td>A</td>
<td>49,819 GALLON STEEL WINE STORAGE AND WHITE WINE FERMENTATION TANK (TANK #54) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-46-0</td>
<td>6,611 gallons</td>
<td>3020-05 B</td>
<td>1</td>
<td>93.00</td>
<td>93.00</td>
<td>A</td>
<td>6,611 GALLON STEEL WINE STORAGE TANK (TANK #55) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-47-0</td>
<td>6,611 gallons</td>
<td>3020-05 B</td>
<td>1</td>
<td>93.00</td>
<td>93.00</td>
<td>A</td>
<td>6,611 GALLON STEEL WINE STORAGE TANK (TANK #56) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-48-0</td>
<td>6,611 gallons</td>
<td>3020-05 B</td>
<td>1</td>
<td>93.00</td>
<td>93.00</td>
<td>A</td>
<td>6,611 GALLON STEEL WINE STORAGE TANK (TANK #57) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-49-0</td>
<td>6,611 gallons</td>
<td>3020-05 B</td>
<td>1</td>
<td>93.00</td>
<td>93.00</td>
<td>A</td>
<td>6,611 GALLON STEEL WINE STORAGE TANK (TANK #58) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-50-0</td>
<td>4,220 gallons</td>
<td>3020-05 A</td>
<td>1</td>
<td>75.00</td>
<td>75.00</td>
<td>A</td>
<td>4,220 GALLON STEEL WINE STORAGE TANK (TANK #71) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-51-0</td>
<td>4,220 gallons</td>
<td>3020-05 A</td>
<td>1</td>
<td>75.00</td>
<td>75.00</td>
<td>A</td>
<td>4,220 GALLON STEEL WINE STORAGE TANK (TANK #72) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-52-0</td>
<td>4,220 gallons</td>
<td>3020-05 A</td>
<td>1</td>
<td>75.00</td>
<td>75.00</td>
<td>A</td>
<td>4,220 GALLON STEEL WINE STORAGE TANK (TANK #73) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-53-0</td>
<td>4,220 gallons</td>
<td>3020-05 A</td>
<td>1</td>
<td>75.00</td>
<td>75.00</td>
<td>A</td>
<td>4,220 GALLON STEEL WINE STORAGE TANK (TANK #74) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>PERMIT NUMBER</td>
<td>FEE DESCRIPTION</td>
<td>FEE RULE</td>
<td>QTY</td>
<td>AMOUNT</td>
<td>TOTAL</td>
<td>STATUS</td>
<td>EQUIPMENT DESCRIPTION</td>
</tr>
<tr>
<td>---------------</td>
<td>-----------------</td>
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<td>-----------------------</td>
</tr>
<tr>
<td>S-7048-54-0</td>
<td>4,220 gallons</td>
<td>3020-05 A</td>
<td>1</td>
<td>75.00</td>
<td>75.00</td>
<td>A</td>
<td>4,220 GALLON STEEL WINE STORAGE TANK (TANK #75) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-55-0</td>
<td>4,220 gallons</td>
<td>3020-05 A</td>
<td>1</td>
<td>75.00</td>
<td>75.00</td>
<td>A</td>
<td>4,220 GALLON STEEL WINE STORAGE TANK (TANK #76) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-56-0</td>
<td>4,042 gallons</td>
<td>3020-05 A</td>
<td>1</td>
<td>75.00</td>
<td>75.00</td>
<td>A</td>
<td>4,042 GALLON STEEL WINE STORAGE TANK (TANK #77) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-57-0</td>
<td>4,042 gallons</td>
<td>3020-05 A</td>
<td>1</td>
<td>75.00</td>
<td>75.00</td>
<td>A</td>
<td>4,042 GALLON STEEL WINE STORAGE TANK (TANK #78) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-58-0</td>
<td>20,242 gallons</td>
<td>3020-05 C</td>
<td>1</td>
<td>135.00</td>
<td>135.00</td>
<td>A</td>
<td>20,242 GALLON STEEL WINE STORAGE TANK (TANK #80) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-59-0</td>
<td>20,242 gallons</td>
<td>3020-05 C</td>
<td>1</td>
<td>135.00</td>
<td>135.00</td>
<td>A</td>
<td>20,242 GALLON STEEL WINE STORAGE AND WHITE WINE FERMENTATION TANK (TANK #81) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-60-0</td>
<td>20,242 gallons</td>
<td>3020-05 C</td>
<td>1</td>
<td>135.00</td>
<td>135.00</td>
<td>A</td>
<td>20,242 GALLON STEEL WINE STORAGE AND WHITE WINE FERMENTATION TANK (TANK #82) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-61-0</td>
<td>20,242 gallons</td>
<td>3020-05 C</td>
<td>1</td>
<td>135.00</td>
<td>135.00</td>
<td>A</td>
<td>20,242 GALLON STEEL WINE STORAGE AND WHITE WINE FERMENTATION TANK (TANK #83) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-62-0</td>
<td>25,973 gallons</td>
<td>3020-05 C</td>
<td>1</td>
<td>135.00</td>
<td>135.00</td>
<td>A</td>
<td>25,973 GALLON STEEL WINE STORAGE AND WHITE WINE FERMENTATION TANK (TANK #84) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-63-0</td>
<td>25,973 gallons</td>
<td>3020-05 C</td>
<td>1</td>
<td>135.00</td>
<td>135.00</td>
<td>A</td>
<td>25,973 GALLON STEEL WINE STORAGE TANK (TANK #85) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-64-0</td>
<td>25,973 gallons</td>
<td>3020-05 C</td>
<td>1</td>
<td>135.00</td>
<td>135.00</td>
<td>A</td>
<td>25,973 GALLON STEEL WINE STORAGE TANK (TANK #86) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-65-0</td>
<td>25,973 gallons</td>
<td>3020-05 C</td>
<td>1</td>
<td>135.00</td>
<td>135.00</td>
<td>A</td>
<td>25,973 GALLON STEEL WINE STORAGE TANK (TANK #87) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-66-0</td>
<td>106,152 gallons</td>
<td>3020-05 E</td>
<td>1</td>
<td>246.00</td>
<td>246.00</td>
<td>A</td>
<td>106,152 GALLON STEEL WINE STORAGE AND WHITE WINE FERMENTATION TANK (TANK #101) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-67-0</td>
<td>106,152 gallons</td>
<td>3020-05 E</td>
<td>1</td>
<td>246.00</td>
<td>246.00</td>
<td>A</td>
<td>106,152 GALLON STEEL WINE STORAGE AND WHITE WINE FERMENTATION TANK (TANK #102) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-68-0</td>
<td>106,152 gallons</td>
<td>3020-05 E</td>
<td>1</td>
<td>246.00</td>
<td>246.00</td>
<td>A</td>
<td>106,152 GALLON STEEL WINE STORAGE AND WHITE WINE FERMENTATION TANK (TANK #103) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-69-0</td>
<td>106,152 gallons</td>
<td>3020-05 E</td>
<td>1</td>
<td>246.00</td>
<td>246.00</td>
<td>A</td>
<td>106,152 GALLON STEEL WINE STORAGE AND WHITE WINE FERMENTATION TANK (TANK #104) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-70-0</td>
<td>106,152 gallons</td>
<td>3020-05 E</td>
<td>1</td>
<td>246.00</td>
<td>246.00</td>
<td>A</td>
<td>106,152 GALLON STEEL WINE STORAGE AND WHITE WINE FERMENTATION TANK (TANK #105) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-71-0</td>
<td>106,152 gallons</td>
<td>3020-05 E</td>
<td>1</td>
<td>246.00</td>
<td>246.00</td>
<td>A</td>
<td>106,152 GALLON STEEL WINE STORAGE AND WHITE WINE FERMENTATION TANK (TANK #106) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>PERMIT NUMBER</td>
<td>FEE DESCRIPTION</td>
<td>FEE RULE</td>
<td>QTY</td>
<td>FEE AMOUNT</td>
<td>FEE TOTAL</td>
<td>PERMIT STATUS</td>
<td>EQUIPMENT DESCRIPTION</td>
</tr>
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</tr>
<tr>
<td>S-7048-72-0</td>
<td>112,292 gallons</td>
<td>3020-05 E</td>
<td>1</td>
<td>246.00</td>
<td>246.00</td>
<td>A</td>
<td>112,292 GALLON STEEL WINE STORAGE AND RED WINE FERMENTATION TANK (TANK #107) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-73-0</td>
<td>112,292 gallons</td>
<td>3020-05 E</td>
<td>1</td>
<td>246.00</td>
<td>246.00</td>
<td>A</td>
<td>112,292 GALLON STEEL WINE STORAGE AND RED WINE FERMENTATION TANK (TANK #108) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-74-0</td>
<td>112,292 gallons</td>
<td>3020-05 E</td>
<td>1</td>
<td>246.00</td>
<td>246.00</td>
<td>A</td>
<td>112,292 GALLON STEEL WINE STORAGE AND RED WINE FERMENTATION TANK (TANK #109) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-75-0</td>
<td>112,292 gallons</td>
<td>3020-05 E</td>
<td>1</td>
<td>246.00</td>
<td>246.00</td>
<td>A</td>
<td>112,292 GALLON STEEL WINE STORAGE AND RED WINE FERMENTATION TANK (TANK #110) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-76-0</td>
<td>112,292 gallons</td>
<td>3020-05 E</td>
<td>1</td>
<td>246.00</td>
<td>246.00</td>
<td>A</td>
<td>112,292 GALLON STEEL WINE STORAGE AND RED WINE FERMENTATION TANK (TANK #111) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-77-0</td>
<td>112,292 gallons</td>
<td>3020-05 E</td>
<td>1</td>
<td>246.00</td>
<td>246.00</td>
<td>A</td>
<td>112,292 GALLON STEEL WINE STORAGE AND RED WINE FERMENTATION TANK (TANK #112) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-78-0</td>
<td>217,145 gallons</td>
<td>3020-05 E</td>
<td>1</td>
<td>246.00</td>
<td>246.00</td>
<td>A</td>
<td>217,145 GALLON STEEL WINE STORAGE AND WHITE WINE FERMENTATION TANK (TANK #201) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-79-0</td>
<td>217,145 gallons</td>
<td>3020-05 E</td>
<td>1</td>
<td>246.00</td>
<td>246.00</td>
<td>A</td>
<td>217,145 GALLON STEEL WINE STORAGE AND WHITE WINE FERMENTATION TANK (TANK #202) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-80-0</td>
<td>217,145 gallons</td>
<td>3020-05 E</td>
<td>1</td>
<td>246.00</td>
<td>246.00</td>
<td>A</td>
<td>217,145 GALLON STEEL WINE STORAGE AND WHITE WINE FERMENTATION TANK (TANK #203) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-81-0</td>
<td>217,145 gallons</td>
<td>3020-05 E</td>
<td>1</td>
<td>246.00</td>
<td>246.00</td>
<td>A</td>
<td>217,145 GALLON STEEL WINE STORAGE AND WHITE WINE FERMENTATION TANK (TANK #204) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-82-0</td>
<td>217,145 gallons</td>
<td>3020-05 E</td>
<td>1</td>
<td>246.00</td>
<td>246.00</td>
<td>A</td>
<td>217,145 GALLON STEEL WINE STORAGE AND WHITE WINE FERMENTATION TANK (TANK #205) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-83-0</td>
<td>217,145 gallons</td>
<td>3020-05 E</td>
<td>1</td>
<td>246.00</td>
<td>246.00</td>
<td>A</td>
<td>217,145 GALLON STEEL WINE STORAGE AND WHITE WINE FERMENTATION TANK (TANK #206) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-84-0</td>
<td>350,750 gallons</td>
<td>3020-05 E</td>
<td>1</td>
<td>246.00</td>
<td>246.00</td>
<td>A</td>
<td>350,750 GALLON STEEL WINE STORAGE AND WHITE WINE FERMENTATION TANK (TANK #301) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-85-0</td>
<td>350,750 gallons</td>
<td>3020-05 E</td>
<td>1</td>
<td>246.00</td>
<td>246.00</td>
<td>A</td>
<td>350,750 GALLON STEEL WINE STORAGE AND WHITE WINE FERMENTATION TANK (TANK #302) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-86-0</td>
<td>350,750 gallons</td>
<td>3020-05 E</td>
<td>1</td>
<td>246.00</td>
<td>246.00</td>
<td>A</td>
<td>350,750 GALLON STEEL WINE STORAGE AND WHITE WINE FERMENTATION TANK (TANK #303) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-87-0</td>
<td>350,750 gallons</td>
<td>3020-05 E</td>
<td>1</td>
<td>246.00</td>
<td>246.00</td>
<td>A</td>
<td>350,750 GALLON STEEL WINE STORAGE AND WHITE WINE FERMENTATION TANK (TANK #304) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-88-0</td>
<td>350,750 gallons</td>
<td>3020-05 E</td>
<td>1</td>
<td>246.00</td>
<td>246.00</td>
<td>A</td>
<td>350,750 GALLON STEEL WINE STORAGE AND WHITE WINE FERMENTATION TANK (TANK #305) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-89-0</td>
<td>350,750 gallons</td>
<td>3020-05 E</td>
<td>1</td>
<td>246.00</td>
<td>246.00</td>
<td>A</td>
<td>350,750 GALLON STEEL WINE STORAGE AND WHITE WINE FERMENTATION TANK (TANK #306) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>PERMIT NUMBER</td>
<td>FEE DESCRIPTION</td>
<td>FEE RULE</td>
<td>QTY</td>
<td>FEE AMOUNT</td>
<td>FEE TOTAL</td>
<td>PERMIT STATUS</td>
<td>EQUIPMENT DESCRIPTION</td>
</tr>
<tr>
<td>---------------</td>
<td>---------------------</td>
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<td>---------------</td>
<td>---------------------------------------------------------------------------------------</td>
</tr>
<tr>
<td>S-7048-90-0</td>
<td>350,750 gallons</td>
<td>3020-05 E</td>
<td>1</td>
<td>246.00</td>
<td>246.00</td>
<td>A</td>
<td>350,750 GALLON STEEL WINE STORAGE AND WHITE WINE FERMENTATION TANK (TANK #307) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-91-0</td>
<td>350,750 gallons</td>
<td>3020-05 E</td>
<td>1</td>
<td>246.00</td>
<td>246.00</td>
<td>A</td>
<td>350,750 GALLON STEEL WINE STORAGE AND WHITE WINE FERMENTATION TANK (TANK #308) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-92-0</td>
<td>106,152 gallons</td>
<td>3020-05 E</td>
<td>1</td>
<td>246.00</td>
<td>246.00</td>
<td>A</td>
<td>106,152 GALLON STEEL WINE STORAGE TANK (TANK #401) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-93-0</td>
<td>106,152 gallons</td>
<td>3020-05 E</td>
<td>1</td>
<td>246.00</td>
<td>246.00</td>
<td>A</td>
<td>106,152 GALLON STEEL WINE STORAGE TANK (TANK #402) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-94-0</td>
<td>106,152 gallons</td>
<td>3020-05 E</td>
<td>1</td>
<td>246.00</td>
<td>246.00</td>
<td>A</td>
<td>106,152 GALLON STEEL WINE STORAGE TANK (TANK #403) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-95-0</td>
<td>106,152 gallons</td>
<td>3020-05 E</td>
<td>1</td>
<td>246.00</td>
<td>246.00</td>
<td>A</td>
<td>106,152 GALLON STEEL WINE STORAGE TANK (TANK #404) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-96-0</td>
<td>106,152 gallons</td>
<td>3020-05 E</td>
<td>1</td>
<td>246.00</td>
<td>246.00</td>
<td>A</td>
<td>106,152 GALLON STEEL WINE STORAGE TANK (TANK #405) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-97-0</td>
<td>106,152 gallons</td>
<td>3020-05 E</td>
<td>1</td>
<td>246.00</td>
<td>246.00</td>
<td>A</td>
<td>106,152 GALLON STEEL WINE STORAGE TANK (TANK #406) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-98-0</td>
<td>106,152 gallons</td>
<td>3020-05 E</td>
<td>1</td>
<td>246.00</td>
<td>246.00</td>
<td>A</td>
<td>106,152 GALLON STEEL WINE STORAGE TANK (TANK #407) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-99-0</td>
<td>106,152 gallons</td>
<td>3020-05 E</td>
<td>1</td>
<td>246.00</td>
<td>246.00</td>
<td>A</td>
<td>106,152 GALLON STEEL WINE STORAGE TANK (TANK #408) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-100-0</td>
<td>106,152 gallons</td>
<td>3020-85 E</td>
<td>1</td>
<td>246.00</td>
<td>246.00</td>
<td>A</td>
<td>106,152 GALLON STEEL WINE STORAGE TANK (TANK #409) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-101-0</td>
<td>351,708 gallons</td>
<td>3020-05 E</td>
<td>1</td>
<td>246.00</td>
<td>246.00</td>
<td>A</td>
<td>351,708 GALLON STEEL WINE STORAGE TANK (TANK #500) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-102-0</td>
<td>351,708 gallons</td>
<td>3020-05 E</td>
<td>1</td>
<td>246.00</td>
<td>246.00</td>
<td>A</td>
<td>351,708 GALLON STEEL WINE STORAGE TANK (TANK #501) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-103-0</td>
<td>351,708 gallons</td>
<td>3020-05 E</td>
<td>1</td>
<td>246.00</td>
<td>246.00</td>
<td>A</td>
<td>351,708 GALLON STEEL WINE STORAGE TANK (TANK #502) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-104-0</td>
<td>351,708 gallons</td>
<td>3020-05 E</td>
<td>1</td>
<td>246.00</td>
<td>246.00</td>
<td>A</td>
<td>351,708 GALLON STEEL WINE STORAGE TANK (TANK #503) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-105-0</td>
<td>351,708 gallons</td>
<td>3020-05 E</td>
<td>1</td>
<td>246.00</td>
<td>246.00</td>
<td>A</td>
<td>351,708 GALLON STEEL WINE STORAGE TANK (TANK #504) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-106-0</td>
<td>351,708 gallons</td>
<td>3020-05 E</td>
<td>1</td>
<td>246.00</td>
<td>246.00</td>
<td>A</td>
<td>351,708 GALLON STEEL WINE STORAGE TANK (TANK #505) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-107-0</td>
<td>351,708 gallons</td>
<td>3020-05 E</td>
<td>1</td>
<td>246.00</td>
<td>246.00</td>
<td>A</td>
<td>350,274 GALLON STEEL WINE STORAGE TANK (TANK #506) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>PERMIT NUMBER</td>
<td>FEE DESCRIPTION</td>
<td>FEE RULE</td>
<td>QTY</td>
<td>AMOUNT</td>
<td>TOTAL</td>
<td>STATUS</td>
<td>EQUIPMENT DESCRIPTION</td>
</tr>
<tr>
<td>---------------</td>
<td>-----------------</td>
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<td>-----</td>
<td>--------</td>
<td>-------</td>
<td>--------</td>
<td>-----------------------</td>
</tr>
<tr>
<td>S-7048-108-0</td>
<td>351,708 gallons</td>
<td>3020-05 E</td>
<td>1</td>
<td>246.00</td>
<td>246.00</td>
<td>A</td>
<td>351,708 GALLON STEEL WINE STORAGE AND WHITE WINE FERMENTATION TANK (TANK #507) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-109-0</td>
<td>351,708 gallons</td>
<td>3020-05 E</td>
<td>1</td>
<td>246.00</td>
<td>246.00</td>
<td>A</td>
<td>351,708 GALLON STEEL WINE STORAGE TANK (TANK #508) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-110-0</td>
<td>351,708 gallons</td>
<td>3020-05 E</td>
<td>1</td>
<td>246.00</td>
<td>246.00</td>
<td>A</td>
<td>351,708 GALLON STEEL WINE STORAGE TANK (TANK #509) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-111-0</td>
<td>351,708 gallons</td>
<td>3020-05 E</td>
<td>1</td>
<td>246.00</td>
<td>246.00</td>
<td>A</td>
<td>351,708 GALLON STEEL WINE STORAGE TANK (TANK #510) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-112-0</td>
<td>351,708 gallons</td>
<td>3020-05 E</td>
<td>1</td>
<td>246.00</td>
<td>246.00</td>
<td>A</td>
<td>351,708 GALLON STEEL WINE STORAGE TANK (TANK #511) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-113-0</td>
<td>351,708 gallons</td>
<td>3020-05 E</td>
<td>1</td>
<td>246.00</td>
<td>246.00</td>
<td>A</td>
<td>351,708 GALLON STEEL WINE STORAGE TANK (TANK #512) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-114-0</td>
<td>60,022 gallons</td>
<td>3020-05 D</td>
<td>1</td>
<td>185.00</td>
<td>185.00</td>
<td>A</td>
<td>60,022 GALLON STEEL WINE STORAGE TANK (TANK #513) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-115-0</td>
<td>60,022 gallons</td>
<td>3020-05 D</td>
<td>1</td>
<td>185.00</td>
<td>185.00</td>
<td>A</td>
<td>60,022 GALLON STEEL WINE STORAGE TANK (TANK #514) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-116-0</td>
<td>27,776 gallons</td>
<td>3020-05 C</td>
<td>1</td>
<td>135.00</td>
<td>135.00</td>
<td>A</td>
<td>27,776 GALLON STEEL WINE STORAGE TANK (TANK #601) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-117-0</td>
<td>27,776 gallons</td>
<td>3020-05 C</td>
<td>1</td>
<td>135.00</td>
<td>135.00</td>
<td>A</td>
<td>27,776 GALLON STEEL WINE STORAGE TANK (TANK #602) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-118-0</td>
<td>27,776 gallons</td>
<td>3020-05 C</td>
<td>1</td>
<td>135.00</td>
<td>135.00</td>
<td>A</td>
<td>27,776 GALLON STEEL WINE STORAGE TANK (TANK #603) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-119-0</td>
<td>27,776 gallons</td>
<td>3020-05 C</td>
<td>1</td>
<td>135.00</td>
<td>135.00</td>
<td>A</td>
<td>27,776 GALLON STEEL WINE STORAGE TANK (TANK #604) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-120-0</td>
<td>27,776 gallons</td>
<td>3020-05 C</td>
<td>1</td>
<td>135.00</td>
<td>135.00</td>
<td>A</td>
<td>27,776 GALLON STEEL WINE STORAGE TANK (TANK #605) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-121-0</td>
<td>27,776 gallons</td>
<td>3020-05 C</td>
<td>1</td>
<td>135.00</td>
<td>135.00</td>
<td>A</td>
<td>27,776 GALLON STEEL WINE STORAGE TANK (TANK #606) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-122-0</td>
<td>27,776 gallons</td>
<td>3020-05 C</td>
<td>1</td>
<td>135.00</td>
<td>135.00</td>
<td>A</td>
<td>27,776 GALLON STEEL WINE STORAGE TANK (TANK #607) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-123-0</td>
<td>27,776 gallons</td>
<td>3020-05 C</td>
<td>1</td>
<td>136.00</td>
<td>136.00</td>
<td>A</td>
<td>27,776 GALLON STEEL WINE STORAGE TANK (TANK #608) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-124-0</td>
<td>27,776 gallons</td>
<td>3020-05 C</td>
<td>1</td>
<td>135.00</td>
<td>135.00</td>
<td>A</td>
<td>27,776 GALLON STEEL WINE STORAGE TANK (TANK #609) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-125-0</td>
<td>27,776 gallons</td>
<td>3020-05 C</td>
<td>1</td>
<td>135.00</td>
<td>135.00</td>
<td>A</td>
<td>27,776 GALLON STEEL WINE STORAGE TANK (TANK #610) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>PERMIT NUMBER</td>
<td>FEE DESCRIPTION</td>
<td>FEE RULE</td>
<td>QTY</td>
<td>AMOUNT</td>
<td>FEE TOTAL</td>
<td>PERMIT STATUS</td>
<td>EQUIPMENT DESCRIPTION</td>
</tr>
<tr>
<td>---------------</td>
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<td>---------------</td>
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</tr>
<tr>
<td>S-7048-126-0</td>
<td>27,776 gallons</td>
<td>3020-05 C</td>
<td>1</td>
<td>135.00</td>
<td>135.00</td>
<td>A</td>
<td>27,776 GALLON STEEL WINE STORAGE TANK (TANK #611) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-127-0</td>
<td>27,776 gallons</td>
<td>3020-05 C</td>
<td>1</td>
<td>135.00</td>
<td>135.00</td>
<td>A</td>
<td>27,776 GALLON STEEL WINE STORAGE TANK (TANK #612) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-128-0</td>
<td>27,776 gallons</td>
<td>3020-05 C</td>
<td>1</td>
<td>135.00</td>
<td>135.00</td>
<td>A</td>
<td>27,776 GALLON STEEL WINE STORAGE TANK (TANK #613) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-129-0</td>
<td>27,776 gallons</td>
<td>3020-05 C</td>
<td>1</td>
<td>135.00</td>
<td>135.00</td>
<td>A</td>
<td>27,776 GALLON STEEL WINE STORAGE TANK (TANK #614) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-130-0</td>
<td>STATIONARY CONTAINER (gal)</td>
<td>3020-05 C</td>
<td>1</td>
<td>135.00</td>
<td>135.00</td>
<td>A</td>
<td>27,776 GALLON STEEL WINE STORAGE TANK (TANK #615) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-131-0</td>
<td>27,776 gallons</td>
<td>3020-05 C</td>
<td>1</td>
<td>135.00</td>
<td>135.00</td>
<td>A</td>
<td>27,776 GALLON STEEL WINE STORAGE TANK (TANK #616) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-132-0</td>
<td>27,776 gallons</td>
<td>3020-05 C</td>
<td>1</td>
<td>135.00</td>
<td>135.00</td>
<td>A</td>
<td>27,776 GALLON STEEL WINE STORAGE TANK (TANK #617) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-133-0</td>
<td>27,776 gallons</td>
<td>3020-05 C</td>
<td>1</td>
<td>135.00</td>
<td>135.00</td>
<td>A</td>
<td>27,776 GALLON STEEL WINE STORAGE TANK (TANK #618) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-134-0</td>
<td>27,776 gallons</td>
<td>3020-05 C</td>
<td>1</td>
<td>135.00</td>
<td>135.00</td>
<td>A</td>
<td>27,776 GALLON STEEL WINE STORAGE TANK (TANK #619) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-135-0</td>
<td>27,776 gallons</td>
<td>3020-05 C</td>
<td>1</td>
<td>135.00</td>
<td>135.00</td>
<td>A</td>
<td>27,776 GALLON STEEL WINE STORAGE TANK (TANK #620) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-136-0</td>
<td>131,394 gallons</td>
<td>3020-05 E</td>
<td>1</td>
<td>246.00</td>
<td>246.00</td>
<td>A</td>
<td>131,394 GALLON STEEL WINE STORAGE AND RED WINE FERMENTATION TANK (TANK #701) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-137-0</td>
<td>131,394 gallons</td>
<td>3020-05 E</td>
<td>1</td>
<td>246.00</td>
<td>246.00</td>
<td>A</td>
<td>131,394 GALLON STEEL WINE STORAGE AND RED WINE FERMENTATION TANK (TANK #702) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-138-0</td>
<td>131,394 gallons</td>
<td>3020-05 E</td>
<td>1</td>
<td>246.00</td>
<td>246.00</td>
<td>A</td>
<td>131,394 GALLON STEEL WINE STORAGE AND RED WINE FERMENTATION TANK (TANK #703) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-139-0</td>
<td>131,394 gallons</td>
<td>3020-05 E</td>
<td>1</td>
<td>246.00</td>
<td>246.00</td>
<td>A</td>
<td>131,394 GALLON STEEL WINE STORAGE AND RED WINE FERMENTATION TANK (TANK #704) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-140-0</td>
<td>131,394 gallons</td>
<td>3020-05 E</td>
<td>1</td>
<td>246.00</td>
<td>246.00</td>
<td>A</td>
<td>131,394 GALLON STEEL WINE STORAGE AND RED WINE FERMENTATION TANK (TANK #705) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-141-0</td>
<td>131,394 gallons</td>
<td>3020-05 E</td>
<td>1</td>
<td>246.00</td>
<td>246.00</td>
<td>A</td>
<td>131,394 GALLON STEEL WINE STORAGE AND RED WINE FERMENTATION TANK (TANK #706) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-142-0</td>
<td>131,394 gallons</td>
<td>3020-05 E</td>
<td>1</td>
<td>246.00</td>
<td>246.00</td>
<td>A</td>
<td>131,394 GALLON STEEL WINE STORAGE AND RED WINE FERMENTATION TANK (TANK #707) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-143-0</td>
<td>131,394 gallons</td>
<td>3020-05 E</td>
<td>1</td>
<td>246.00</td>
<td>246.00</td>
<td>A</td>
<td>131,394 GALLON STEEL WINE STORAGE AND RED WINE FERMENTATION TANK (TANK #708) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>PERMIT NUMBER</td>
<td>FEE DESCRIPTION</td>
<td>FEE RULE</td>
<td>QTY</td>
<td>AMOUNT</td>
<td>FEE TOTAL</td>
<td>PERMIT STATUS</td>
<td>EQUIPMENT DESCRIPTION</td>
</tr>
<tr>
<td>---------------</td>
<td>----------------------</td>
<td>----------</td>
<td>-----</td>
<td>--------</td>
<td>-----------</td>
<td>---------------</td>
<td>---------------------------------------------------------------------------------------</td>
</tr>
<tr>
<td>S-7048-144-0</td>
<td>118,414 gallons</td>
<td>3020-05 E</td>
<td>1</td>
<td>246.00</td>
<td>246.00</td>
<td>A</td>
<td>118,414 GALLON STEEL WINE STORAGE TANK (TANK #807) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-145-0</td>
<td>118,414 gallons</td>
<td>3020-05 E</td>
<td>1</td>
<td>246.00</td>
<td>246.00</td>
<td>A</td>
<td>118,414 GALLON STEEL WINE STORAGE TANK (TANK #808) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-146-0</td>
<td>118,414 gallons</td>
<td>3020-05 E</td>
<td>1</td>
<td>246.00</td>
<td>246.00</td>
<td>A</td>
<td>118,414 GALLON STEEL WINE STORAGE TANK (TANK #809) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-147-0</td>
<td>118,414 gallons</td>
<td>3020-05 E</td>
<td>1</td>
<td>246.00</td>
<td>246.00</td>
<td>A</td>
<td>118,414 GALLON STEEL WINE STORAGE TANK (TANK #810) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-148-0</td>
<td>118,414 gallons</td>
<td>3020-05 E</td>
<td>1</td>
<td>246.00</td>
<td>246.00</td>
<td>A</td>
<td>118,414 GALLON STEEL WINE STORAGE TANK (TANK #811) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-149-0</td>
<td>118,414 gallons</td>
<td>3020-05 E</td>
<td>1</td>
<td>246.00</td>
<td>246.00</td>
<td>A</td>
<td>118,414 GALLON STEEL WINE STORAGE TANK (TANK #812) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-150-0</td>
<td>118,414 gallons</td>
<td>3020-05 E</td>
<td>1</td>
<td>246.00</td>
<td>246.00</td>
<td>A</td>
<td>118,414 GALLON STEEL WINE STORAGE TANK (TANK #813) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-151-0</td>
<td>118,414 gallons</td>
<td>3020-05 E</td>
<td>1</td>
<td>246.00</td>
<td>246.00</td>
<td>A</td>
<td>118,414 GALLON STEEL WINE STORAGE TANK (TANK #814) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-152-0</td>
<td>6,287 gallons</td>
<td>3020-05 B</td>
<td>1</td>
<td>93.00</td>
<td>93.00</td>
<td>A</td>
<td>6,287 GALLON STEEL WINE STORAGE TANK (TANK #18) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-153-0</td>
<td>19,724 gallons</td>
<td>3020-05 B</td>
<td>1</td>
<td>93.00</td>
<td>93.00</td>
<td>A</td>
<td>19,724 GALLON STEEL WINE STORAGE TANK (TANK #21) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-154-0</td>
<td>25,216 gallons</td>
<td>3020-05 C</td>
<td>1</td>
<td>135.00</td>
<td>135.00</td>
<td>A</td>
<td>25,216 GALLON STEEL WINE STORAGE TANK (TANK #27) WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>S-7048-155-0</td>
<td>106,152 gallons</td>
<td>3020-05 E</td>
<td>1</td>
<td>246.00</td>
<td>246.00</td>
<td>A</td>
<td>106,152 GALLON STEEL WINE STORAGE TANK (TANK #410) WITH PRESSURE/VACUUM VALVE AND INSULATION</td>
</tr>
<tr>
<td>S-7048-158-0</td>
<td>9,385 gallons</td>
<td>3020-05 B</td>
<td>1</td>
<td>93.00</td>
<td>93.00</td>
<td>A</td>
<td>9,385 GALLON STEEL WINE STORAGE TANK #2001 WITH PRESSURE/VACUUM VALVE, INSTALLED IN AN ENCLOSED BUILDING</td>
</tr>
<tr>
<td>S-7048-159-0</td>
<td>9,385 gallons</td>
<td>3020-05 B</td>
<td>1</td>
<td>93.00</td>
<td>93.00</td>
<td>A</td>
<td>9,385 GALLON STEEL WINE STORAGE TANK #2002 WITH PRESSURE/VACUUM VALVE, INSTALLED IN AN ENCLOSED BUILDING</td>
</tr>
</tbody>
</table>

Number of Facilities Reported: 1
Attachment B

Exempt Equipment
San Joaquin Valley
Unified Air Pollution Control District
Title V Application - INSIGNIFICANT ACTIVITIES

COMPANY NAME: ASV Wines  FACILITY ID: S-7048

Check the box next to the exemption category from Rule 2020 which describes any insignificant activity or equipment at your facility not requiring a permit.

<table>
<thead>
<tr>
<th>Exemption Category</th>
<th>Rule 2020 Citation</th>
<th>Exemption Category</th>
<th>Rule 2020 Citation</th>
</tr>
</thead>
<tbody>
<tr>
<td>Structure or incinerator assoc. with a structure designed as a dwelling for 4 families or less</td>
<td>4.1</td>
<td>Containers used to store refined lubricating oils</td>
<td>6.6.8</td>
</tr>
<tr>
<td>Locomotives, airplanes, and watercraft used to transport passengers or freight</td>
<td>4.4</td>
<td>Unvented pressure vessels used exclusively to store liquefied gases or assoc with exempt equipment</td>
<td>6.6.9 or 6.13</td>
</tr>
<tr>
<td>Natural gas or LPG-fired boilers or other indirect heat transfer units of 5 MMBtu/hr or less</td>
<td>6.1.1</td>
<td>Portable tanks used exclusively to store produced fluids for ≤ six months</td>
<td>6.6.10</td>
</tr>
<tr>
<td>Piston-type IC engine with maximum continuous rating of 50 braking horsepower (bhp) or less</td>
<td>6.1.2</td>
<td>Mobile transport tanks on delivery vehicles of VOCs</td>
<td>6.6.11</td>
</tr>
<tr>
<td>Gas turbine engines with maximum heat input rating of 3 MMBtu/hr or less</td>
<td>6.1.3</td>
<td>Loading racks used for the transfer of less than 4,000 gal/day of unheated organic material with initial boiling point ≥ 302 F or of fuel oil with specific gravity ≥ 0.8251</td>
<td>6.7.1.1</td>
</tr>
<tr>
<td>Space heating equipment other than boilers</td>
<td>6.1.4</td>
<td>Loading racks used for the transfer of asphalt, crude or residual oil stored in exempt tanks, or crude oil with specific gravity ≥ 0.8762</td>
<td>6.7.1.2</td>
</tr>
<tr>
<td>Cooling towers with a circulation rate less than 10,000 gal/min, and that are not used for cooling of process water, or water from barometric jets or condensers++</td>
<td>6.2</td>
<td>Equipment used exclusively for the transfer of refined lubricating oil</td>
<td>6.7.2</td>
</tr>
<tr>
<td>Use of less than 2 gal/day of graphic arts materials</td>
<td>6.3</td>
<td>Equipment used to apply architectural coatings</td>
<td>6.8.1</td>
</tr>
<tr>
<td>Equipment at retail establishments used to prepare food for human consumption</td>
<td>6.4.1</td>
<td>Unheated, non-conveyorized cleaning equipment with &lt; 10 ft² open area; using solvents with initial boiling point ≥ 248 F; and &lt; 25 gal/yr. evaporative losses</td>
<td>6.9</td>
</tr>
<tr>
<td>Ovens at bakeries with total daily production less than 1,000 pounds and exempt by sec. 6.1.1</td>
<td>6.4.3</td>
<td>Brazing, soldering, or welding equipment</td>
<td>6.10</td>
</tr>
<tr>
<td>Equipment used exclusively for extruding or compression molding of rubber or plastics, where no plastizer or blowing agent is used</td>
<td>6.5</td>
<td>Equipment used to compress natural gas</td>
<td>6.11</td>
</tr>
<tr>
<td>Containers used to store clean produced water</td>
<td>6.6.1</td>
<td>Fugitive emissions sources assoc. with exempt equipment</td>
<td>6.12</td>
</tr>
<tr>
<td>Containers ≤ 100 bbl used to store oil with specific gravity ≥ 0.8762</td>
<td>6.6.2</td>
<td>Pits and Ponds as defined in Rule 1020</td>
<td>6.15</td>
</tr>
<tr>
<td>Containers ≤ 100 bbl installed prior to 6/1/89 used to store oil with specific gravity ≥ 0.8762</td>
<td>6.6.3</td>
<td>On-site roadmix manufacturing and the application of roadmix as a road base material</td>
<td>6.17</td>
</tr>
<tr>
<td>Containers with a capacity ≤ 250 gallons used to store organic material where the actual storage temperature &lt;150 F</td>
<td>6.6.4</td>
<td>Emissions less than 2 lb/day from units not included above</td>
<td>6.19</td>
</tr>
<tr>
<td>Containers used to store unheated organic material with an initial boiling point ≥ 302 F</td>
<td>6.6.5</td>
<td>Venting PUC quality natural gas from for sole purpose of pipeline and compressor repair and or maintenance</td>
<td>7.2</td>
</tr>
<tr>
<td>Containers used to store fuel oils or non-air-blown asphalt with specific gravity ≥ 0.9042</td>
<td>6.6.6</td>
<td>Non-structural repairs &amp; maintenance to permitted equipment</td>
<td>7.3</td>
</tr>
<tr>
<td>Containers used to store petroleum distillates used as motor fuel with specific gravity ≥ 0.8251</td>
<td>6.6.7</td>
<td>Detonation of explosives ≤ 100 lb/day and 1,000 lb/year</td>
<td>7.4</td>
</tr>
</tbody>
</table>

☐ No insignificant activities (Check this box if no equipment in the above categories exist at your facility.)

TVFORM-003
(Rev. September 2001)
Attachment C

Current Permit to Operate
FACILITY: S-7048-0-0

EXPIRATION DATE: 03/31/2017

FACILITY-WIDE REQUIREMENTS

1. This facility shall annually achieve the Required Annual Emission Reductions (RAER) as specified in the facility’s APCO-approved Three-Year Compliance Plan for District Rule 4694. [District Rule 4694]

2. A Three-Year Compliance Plan that demonstrates compliance with the requirements of Section 5.1 of District Rule 4694 for each year of the applicable compliance period shall be submitted to the District by no later than December 1, 2006, and every three years thereafter on or before December 1. [District Rule 4694]

3. A Three-Year Compliance Plan Verification that demonstrates that the Three-Year Compliance Plan elements are in effect shall be submitted to the District by no later than July 1, 2007, and every three years thereafter on or before July 1. [District Rule 4694]

4. An Annual Compliance Plan Demonstration that shows compliance with the applicable requirements of this rule shall be submitted to the District by no later than March 1, 2008, and every year thereafter on or before March 1. [District Rule 4694]

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

PERMIT UNIT: S-7048-1-0

EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
9,782 GALLON STEEL WINE STORAGE TANK (TANK #1) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]

3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]

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

5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]

6. The maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]

7. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]

8. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]

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

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-2-0
EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
1,960 GALLON STEEL WINE STORAGE TANK (TANK #2) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-3-0
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]
3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]
4. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]
6. The maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
7. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]
8. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
9. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: ASV WINES INC
Location: 3102 PETERSON RD, MCFARLAND, CA 93250

S-7048-3-0 May 14 2012 3:09PM - ROBEX100
PERMIT UNIT REQUIREMENTS

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

2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]

3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]

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

5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]

6. The maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]

7. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]

8. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]

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

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT: S-7048-5-0

EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
12,356 GALLON STEEL WINE STORAGE TANK (TANK #5) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]
3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer’s instructions. [District Rule 4694]
4. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]
6. The maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
7. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]
8. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
9. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-6-0

EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
1,000 GALLON STEEL WINE STORAGE TANK (TANK #6) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-7-0

EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
3,072 GALLON STEEL WINE STORAGE TANK (TANK #7) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-8-0
EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
3,072 GALLON STEEL WINE STORAGE TANK (TANK #8) WITH PRESSURE/VACUUM VALVE

---

PERMIT UNIT REQUIREMENTS

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

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

---

These terms and conditions are part of the Facility wide Permit to Operate.
Permit Unit: S-7048-9-0

Expiration Date: 03/31/2017

Equipment Description:
3,072 Gallon Steel Wine Storage Tank (Tank #9) with Pressure/Vacuum Valve

Permit Unit Requirements

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

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

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-10-0

EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
14,292 GALLON STEEL WINE STORAGE TANK (TANK #11) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]

3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]

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

5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]

6. The maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]

7. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]

8. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]

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

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-11-0

EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
14,292 GALLON STEEL WINE STORAGE TANK (TANK #12) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]

3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]

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

5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]

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7. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]

8. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]

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

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-12-0

EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
14,292 GALLON STEEL WINE STORAGE TANK (TANK #13) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]

3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]

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

5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]

6. The maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]

7. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]

8. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]

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

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-13-0
EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
14,292 GALLON STEEL WINE STORAGE TANK (TANK #14) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]

3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]

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

5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]

6. The maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]

7. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]

8. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]

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

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-14-0

PERMIT UNIT REQUIREMENTS

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

2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]

3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]

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

5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]

6. The maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]

7. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]

8. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]

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

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-15-0

PERMIT UNIT REQUIREMENTS

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

2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]

3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]

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

5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]

6. The maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]

7. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]

8. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]

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

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley  
Air Pollution Control District  

PERMIT UNIT: S-7048-16-0  
EXPIRATION DATE: 03/31/2017  

EQUIPMENT DESCRIPTION:  
6,287 GALLON STEEL WINE STORAGE TANK (TANK #18) WITH PRESSURE/VACUUM VALVE  

PERMIT UNIT REQUIREMENTS  

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]  
2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]  
3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]  
4. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]  
5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]  
6. The maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]  
7. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]  
8. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]  
9. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]  

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-17-0

EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
19,724 GALLON STEEL WINE STORAGE TANK (TANK #20) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]

3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]

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

5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]

6. The maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]

7. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]

8. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]

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

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-18-0
EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
19,724 GALLON STEEL WINE STORAGE TANK (TANK #22) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]
3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]
4. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]
6. The maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
7. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]
8. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
9. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-19-0

EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
19,724 GALLON STEEL WINE STORAGE TANK (TANK #23) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]

3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]

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

5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]

6. The maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]

7. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]

8. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]

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

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]
3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]
4. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]
6. The maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
7. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]
8. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
9. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-21-0

EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
25,216 GALLON STEEL WINE STORAGE TANK (TANK #25) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]
3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]
4. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]
6. The maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
7. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]
8. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
9. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-22-0

EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
25,216 GALLON STEEL WINE STORAGE TANK (TANK #26) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]

3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]

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

5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]

6. The maximum temperature of the each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]

7. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]

8. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]

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

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT: S-7048-23-0

EQUIPMENT DESCRIPTION:
25,216 GALLON STEEL WINE STORAGE TANK (TANK #28) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]
3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]
4. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]
6. The maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
7. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]
8. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
9. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-24-0

EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
25,216 GALLON STEEL WINE STORAGE TANK (TANK #29) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]

3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]

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

5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]

6. The maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]

7. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]

8. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]

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

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley  
Air Pollution Control District

PERMIT UNIT: S-7048-25-0  
EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:  
19,624 GALLON STEEL WINE STORAGE TANK (TANK #30) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]
3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]
4. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]
6. The maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
7. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]
8. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
9. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-26-0

EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
19,624 GALLON STEEL WINE STORAGE TANK (TANK #31) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]
3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer’s instructions. [District Rule 4694]
4. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]
6. The maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
7. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]
8. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
9. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-27-0

EQUIPMENT DESCRIPTION:
19,624 GALLON STEEL WINE STORAGE TANK (TANK #32) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]
3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]
4. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]
6. The maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
7. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]
8. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
9. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT: S-7048-28-0

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT REQUIREMENTS

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

2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]

3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer’s instructions. [District Rule 4694]

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

5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]

6. The maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]

7. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]

8. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]

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

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

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

2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]

3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]

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

5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]

6. The maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]

7. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]

8. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]

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

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-30-0

EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
19,624 GALLON STEEL WINE STORAGE TANK (TANK #35) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]
3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]
4. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]
6. The maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
7. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]
8. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
9. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

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

2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]

3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]

4. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak according to the procedures in EPA Method 21. [District Rule 4694]

5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]

6. The maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]

7. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]

8. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]

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

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-32-0

EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
18,786 GALLON STEEL WINE STORAGE TANK (TANK #37) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]
3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]
4. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]
6. The maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
7. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]
8. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
9. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

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

2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]

3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]

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

5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]

6. The maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]

7. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]

8. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]

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

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]
3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]
4. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]
6. The maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
7. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]
8. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
9. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

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

2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]

3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]

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

5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]

6. The maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]

7. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]

8. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]

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

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-36-0

EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
25,632 GALLON STEEL WINE STORAGE TANK (TANK #44) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]

3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]

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

5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]

6. The maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]

7. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]

8. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]

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

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-37-0          EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
13,568 GALLON STEEL WINE STORAGE TANK (TANK #45) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]

3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]

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

5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]

6. The maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]

7. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]

8. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]

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

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-38-0

EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
13,568 GALLON STEEL WINE STORAGE TANK (TANK #46) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]

3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer’s instructions. [District Rule 4694]

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

5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]

6. The maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]

7. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]

8. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]

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

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-39-0
EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
25,637 GALLON STEEL WINE STORAGE TANK (TANK #47) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]
3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]
4. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]
6. The maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
7. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]
8. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
9. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

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

2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]

3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]

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

5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]

6. The maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]

7. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]

8. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]

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

PERMIT UNIT: S-7048-41-0
EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
25,637 GALLON STEEL WINE STORAGE TANK (TANK #49) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]
3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer’s instructions. [District Rule 4694]
4. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]
6. The maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
7. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]
8. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
9. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT: S-7048-42-0

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT REQUIREMENTS

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

2. Except when used for fermentation of wine, the wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]

3. Except when used for fermentation of wine, the pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]

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

5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]

6. Except when used for fermentation of wine, the maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]

7. Except when used for fermentation of wine, records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]

8. Except when used for fermentation of wine, the wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]

9. The following information shall be recorded for each fermentation batch processed in this tank: 1) wine type stated as either red or white wine, 2) total gallons of must fermented, 3) the uncontrolled fermentation emissions from the batch (calculated per the emission factors given in District Rule 4694). [District Rule 4694]

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

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

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

2. Except when used for fermentation of wine, the wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]

3. Except when used for fermentation of wine, the pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]

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

5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]

6. Except when used for fermentation of wine, the maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]

7. Except when used for fermentation of wine, records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]

8. Except when used for fermentation of wine, the wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]

9. The following information shall be recorded for each fermentation batch processed in this tank: 1) wine type stated as either red or white wine, 2) total gallons of must fermented, 3) the uncontrolled fermentation emissions from the batch (calculated per the emission factors given in District Rule 4694). [District Rule 4694]

10. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]
PERMIT UNIT: S-7048-44-0

EQUIPMENT DESCRIPTION:
49,819 GALLON STEEL WINE STORAGE AND WHITE WINE FERMENTATION TANK (TANK #53) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

2. Except when used for fermentation of wine, the wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]

3. Except when used for fermentation of wine, the pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer’s instructions. [District Rule 4694]

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

5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]

6. Except when used for fermentation of wine, the maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]

7. Except when used for fermentation of wine, records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]

8. Except when used for fermentation of wine, the wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]

9. The following information shall be recorded for each fermentation batch processed in this tank: 1) wine type stated as either red or white wine, 2) total gallons of must fermented, 3) the uncontrolled fermentation emissions from the batch (calculated per the emission factors given in District Rule 4694). [District Rule 4694]

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

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-45-0

EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
49,819 GALLON STEEL WINE STORAGE AND WHITE WINE FERMENTATION TANK (TANK #54) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. Except when used for fermentation of wine, the wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]
3. Except when used for fermentation of wine, the pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]
4. Except when used for fermentation of wine, the pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]
6. Except when used for fermentation of wine, the maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
7. Except when used for fermentation of wine, records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]
8. Except when used for fermentation of wine, the wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
9. The following information shall be recorded for each fermentation batch processed in this tank: 1) wine type stated as either red or white wine, 2) total gallons of must fermented, 3) the uncontrolled fermentation emissions from the batch (calculated per the emission factors given in District Rule 4694). [District Rule 4694]
10. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-46-0

EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
6,611 GALLON STEEL WINE STORAGE TANK (TANK #65) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]

3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer’s instructions. [District Rule 4694]

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

5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]

6. The maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]

7. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]

8. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]

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

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]
3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]
4. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]
6. The maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
7. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]
8. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
9. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-48-0
EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
6,611 GALLON STEEL WINE STORAGE TANK (TANK #67) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]
3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]
4. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]
6. The maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
7. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]
8. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
9. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-49-0
EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
6,611 GALLON STEEL WINE STORAGE TANK (TANK #68) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]
3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]
4. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]
6. The maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
7. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]
8. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
9. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

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

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

PERMIT UNIT: S-7048-52-0

EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
4,220 GALLON STEEL WINE STORAGE TANK (TANK #73) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-53-0
EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
4,220 GALLON STEEL WINE STORAGE TANK (TANK #74) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

PERMIT UNIT: S-7048-54-0

EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
4,220 GALLON STEEL WINE STORAGE TANK (TANK #75) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT: S-7048-55-0
EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
4,220 GALLON STEEL WINE STORAGE TANK (TANK #76) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

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

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: ASV WINES INC
Location: 31502 PETERSON RD, MCFARLAND, CA 93250
S-7048-55-0 May 14 2012 3:12PM - ROBERTSG
PERMIT UNIT REQUIREMENTS

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

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

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-57-0
EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
4,042 GALLON STEEL WINE STORAGE TANK (TANK #78) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

2. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]
PERMIT UNIT: S-7048-58-0  
EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:  
20,242 GALLON STEEL WINE STORAGE TANK (TANK #80) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]
3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]
4. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]
6. The maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
7. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]
8. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
9. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT: S-7048-59-0

PERMIT UNIT REQUIREMENTS

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

2. Except when used for fermentation of wine, the wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]

3. Except when used for fermentation of wine, the pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]

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

5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]

6. Except when used for fermentation of wine, the maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]

7. Except when used for fermentation of wine, records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]

8. Except when used for fermentation of wine, the wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]

9. The following information shall be recorded for each fermentation batch processed in this tank: 1) wine type stated as either red or white wine, 2) total gallons of must fermented, 3) the uncontrolled fermentation emissions from the batch (calculated per the emission factors given in District Rule 4694). [District Rule 4694]

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

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-60-0

EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
20,242 GALLON STEEL WINE STORAGE AND WHITE WINE FERMENTATION TANK (TANK #82) WITH
PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

2. Except when used for fermentation of wine, the wine storage tank shall be equipped and operated with a pressure-
vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and
permanently labeled with the operating pressure settings. [District Rule 4694]

3. Except when used for fermentation of wine, the pressure-vacuum relief valve shall be installed and operated in
accordance with the manufacturer’s instructions. [District Rule 4694]

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

5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days
following completion of fermentation. [District Rule 4694]

6. Except when used for fermentation of wine, the maximum temperature of each batch of wine placed, stored, or held in
the tank shall be recorded weekly. [District Rule 4694]

7. Except when used for fermentation of wine, records of filling and emptying operations shall be kept for this tank
including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule
4694]

8. Except when used for fermentation of wine, the wine batch identifier and volume stored in the tank shall be recorded
weekly. [District Rule 4694]

9. The following information shall be recorded for each fermentation batch processed in this tank: 1) wine type stated as
either red or white wine, 2) total gallons of must fermented, 3) the uncontrolled fermentation emissions from the batch
(calculated per the emission factors given in District Rule 4694). [District Rule 4694]

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

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-61-0

EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
20,242 GALLON STEEL WINE STORAGE AND WHITE WINE FERMENTATION TANK (TANK #83) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

2. Except when used for fermentation of wine, the wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]

3. Except when used for fermentation of wine, the pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]

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

5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]

6. Except when used for fermentation of wine, the maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]

7. Except when used for fermentation of wine, records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]

8. Except when used for fermentation of wine, the wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]

9. The following information shall be recorded for each fermentation batch processed in this tank: 1) wine type stated as either red or white wine, 2) total gallons of must fermented, 3) the uncontrolled fermentation emissions from the batch (calculated per the emission factors given in District Rule 4694). [District Rule 4694]

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

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-62-0

EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
25,973 GALLON STEEL WINE STORAGE AND WHITE WINE FERMENTATION TANK (TANK #84) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

2. Except when used for fermentation of wine, the wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]

3. Except when used for fermentation of wine, the pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer’s instructions. [District Rule 4694]

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

5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]

6. Except when used for fermentation of wine, the maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]

7. Except when used for fermentation of wine, records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]

8. Except when used for fermentation of wine, the wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]

9. The following information shall be recorded for each fermentation batch processed in this tank: 1) wine type stated as either red or white wine, 2) total gallons of must fermented, 3) the uncontrolled fermentation emissions from the batch (calculated per the emission factors given in District Rule 4694). [District Rule 4694]

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

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-63-0
EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
25,973 GALLON STEEL WINE STORAGE TANK (TANK #85) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]
3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]
4. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]
6. The maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
7. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]
8. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
9. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-64-0
EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
25,973 GALLON STEEL WINE STORAGE TANK (TANK #86) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]
3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]
4. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]
6. The maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
7. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]
8. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
9. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT: S-7048-65-0

EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
25,973 GALLON STEEL WINE STORAGE TANK (TANK #87) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]

3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]

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

5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]

6. The maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]

7. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]

8. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]

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

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT: S-7048-66-0
EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
106,152 GALLON STEEL WINE STORAGE AND WHITE WINE FERMENTATION TANK (TANK #101) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

2. Except when used for fermentation of wine, the wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]

3. Except when used for fermentation of wine, the pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]

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

5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]

6. Except when used for fermentation of wine, the maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]

7. Except when used for fermentation of wine, records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]

8. Except when used for fermentation of wine, the wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]

9. The following information shall be recorded for each fermentation batch processed in this tank: 1) wine type stated as either red or white wine, 2) total gallons of must fermented, 3) the uncontrolled fermentation emissions from the batch (calculated per the emission factors given in District Rule 4694). [District Rule 4694]

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

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-67-0
EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
106,152 GALLON STEEL WINE STORAGE AND WHITE WINE FERMENTATION TANK (TANK #102) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

2. Except when used for fermentation of wine, the wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]

3. Except when used for fermentation of wine, the pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]

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

5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]

6. Except when used for fermentation of wine, the maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]

7. Except when used for fermentation of wine, records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]

8. Except when used for fermentation of wine, the wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]

9. The following information shall be recorded for each fermentation batch processed in this tank: 1) wine type stated as either red or white wine, 2) total gallons of must fermented, 3) the uncontrolled fermentation emissions from the batch (calculated per the emission factors given in District Rule 4694). [District Rule 4694]

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

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley  
Air Pollution Control District

PERMIT UNIT: S-7048-68-0  
EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
106,152 GALLON STEEL WINE STORAGE AND WHITE WINE FERMENTATION TANK (TANK #103) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

2. Except when used for fermentation of wine, the wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]

3. Except when used for fermentation of wine, the pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]

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

5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]

6. Except when used for fermentation of wine, the maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]

7. Except when used for fermentation of wine, records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]

8. Except when used for fermentation of wine, the wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]

9. The following information shall be recorded for each fermentation batch processed in this tank: 1) wine type stated as either red or white wine, 2) total gallons of must fermented, 3) the uncontrolled fermentation emissions from the batch (calculated per the emission factors given in District Rule 4694). [District Rule 4694]

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

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-69-0

EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
106,152 GALLON STEEL WINE STORAGE AND WHITE WINE FERMENTATION TANK (TANK #104) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

2. Except when used for fermentation of wine, the wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]

3. Except when used for fermentation of wine, the pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]

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

5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]

6. Except when used for fermentation of wine, the maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]

7. Except when used for fermentation of wine, records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]

8. Except when used for fermentation of wine, the wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]

9. The following information shall be recorded for each fermentation batch processed in this tank: 1) wine type stated as either red or white wine, 2) total gallons of must fermented, 3) the uncontrolled fermentation emissions from the batch (calculated per the emission factors given in District Rule 4694). [District Rule 4694]

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

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-70-0

EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
106,152 GALLON STEEL WINE STORAGE AND WHITE WINE FERMENTATION TANK (TANK #105) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

2. Except when used for fermentation of wine, the wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]

3. Except when used for fermentation of wine, the pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]

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

5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]

6. Except when used for fermentation of wine, the maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]

7. Except when used for fermentation of wine, records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]

8. Except when used for fermentation of wine, the wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]

9. The following information shall be recorded for each fermentation batch processed in this tank: 1) wine type stated as either red or white wine, 2) total gallons of must fermented, 3) the uncontrolled fermentation emissions from the batch (calculated per the emission factors given in District Rule 4694). [District Rule 4694]

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

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-71-0

EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
106,152 GALLON STEEL WINE STORAGE AND WHITE WINE FERMENTATION TANK (TANK #106) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

2. Except when used for fermentation of wine, the wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]

3. Except when used for fermentation of wine, the pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]

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

5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]

6. Except when used for fermentation of wine, the maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]

7. Except when used for fermentation of wine, records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]

8. Except when used for fermentation of wine, the wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]

9. The following information shall be recorded for each fermentation batch processed in this tank: 1) wine type stated as either red or white wine, 2) total gallons of must fermented, 3) the uncontrolled fermentation emissions from the batch (calculated per the emission factors given in District Rule 4694) [District Rule 4694]

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

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: ASV WINES INC
Location: 31502 PETERSON RD, MCFARLAND, CA 93250

S-7048-T1v1: May 14 2012 3 18PM - ROBERTIO
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-72-0

EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
112,292 GALLON STEEL WINE STORAGE AND RED WINE FERMENTATION TANK (TANK #107) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

2. Except when used for fermentation of wine, the wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]

3. Except when used for fermentation of wine, the pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]

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

5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]

6. Except when used for fermentation of wine, the maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]

7. Except when used for fermentation of wine, records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]

8. Except when used for fermentation of wine, the wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]

9. The following information shall be recorded for each fermentation batch processed in this tank: 1) wine type stated as either red or white wine, 2) total gallons of must fermented, 3) the uncontrolled fermentation emissions from the batch (calculated per the emission factors given in District Rule 4694). [District Rule 4694]

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

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

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

2. Except when used for fermentation of wine, the wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]

3. Except when used for fermentation of wine, the pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]

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

5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]

6. Except when used for fermentation of wine, the maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]

7. Except when used for fermentation of wine, records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]

8. Except when used for fermentation of wine, the wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]

9. The following information shall be recorded for each fermentation batch processed in this tank: 1) wine type stated as either red or white wine, 2) total gallons of must fermented, 3) the uncontrolled fermentation emissions from the batch (calculated per the emission factors given in District Rule 4694). [District Rule 4694]

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

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

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

2. Except when used for fermentation of wine, the wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]

3. Except when used for fermentation of wine, the pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer’s instructions. [District Rule 4694]

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

5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]

6. Except when used for fermentation of wine, the maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]

7. Except when used for fermentation of wine, records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]

8. Except when used for fermentation of wine, the wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]

9. The following information shall be recorded for each fermentation batch processed in this tank: 1) wine type stated as either red or white wine, 2) total gallons of must fermented, 3) the uncontrolled fermentation emissions from the batch (calculated per the emission factors given in District Rule 4694). [District Rule 4694]

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

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-75-0
EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
112.292 GALLON STEEL WINE STORAGE AND RED WINE FERMENTATION TANK (TANK #110) WITH
PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

2. Except when used for fermentation of wine, the wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]

3. Except when used for fermentation of wine, the pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]

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

5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]

6. Except when used for fermentation of wine, the maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]

7. Except when used for fermentation of wine, records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]

8. Except when used for fermentation of wine, the wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]

9. The following information shall be recorded for each fermentation batch processed in this tank: 1) wine type stated as either red or white wine, 2) total gallons of must fermented, 3) the uncontrolled fermentation emissions from the batch (calculated per the emission factors given in District Rule 4694). [District Rule 4694]

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

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-76-0

EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
112,292 GALLON STEEL WINE STORAGE AND RED WINE FERMENTATION TANK (TANK #111) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. Except when used for fermentation of wine, the wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]
3. Except when used for fermentation of wine, the pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]
4. Except when used for fermentation of wine, the pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]
6. Except when used for fermentation of wine, the maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
7. Except when used for fermentation of wine, records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]
8. Except when used for fermentation of wine, the wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
9. The following information shall be recorded for each fermentation batch processed in this tank: 1) wine type stated as either red or white wine, 2) total gallons of must fermented, 3) the uncontrolled fermentation emissions from the batch (calculated per the emission factors given in District Rule 4694). [District Rule 4694]
10. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-77-0
EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
112,292 GALLON STEEL WINE STORAGE AND RED WINE FERMENTATION TANK (TANK #112) WITH
PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

2. Except when used for fermentation of wine, the wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]

3. Except when used for fermentation of wine, the pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer’s instructions. [District Rule 4694]

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

5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]

6. Except when used for fermentation of wine, the maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]

7. Except when used for fermentation of wine, records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]

8. Except when used for fermentation of wine, the wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]

9. The following information shall be recorded for each fermentation batch processed in this tank: 1) wine type stated as either red or white wine, 2) total gallons of must fermented, 3) the uncontrolled fermentation emissions from the batch (calculated per the emission factors given in District Rule 4694). [District Rule 4694]

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

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT: S-7048-78-0

PERMIT UNIT REQUIREMENTS

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

2. Except when used for fermentation of wine, the wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]

3. Except when used for fermentation of wine, the pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]

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

5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]

6. Except when used for fermentation of wine, the maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]

7. Except when used for fermentation of wine, records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]

8. Except when used for fermentation of wine, the wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]

9. The following information shall be recorded for each fermentation batch processed in this tank: 1) wine type stated as either red or white wine, 2) total gallons of must fermented, 3) the uncontrolled fermentation emissions from the batch (calculated per the emission factors given in District Rule 4694). [District Rule 4694]

10. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]
PERMIT UNIT: S-7048-79-0

PERMIT UNIT REQUIREMENTS

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

2. Except when used for fermentation of wine, the wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]

3. Except when used for fermentation of wine, the pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]

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

5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]

6. Except when used for fermentation of wine, the maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]

7. Except when used for fermentation of wine, records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]

8. Except when used for fermentation of wine, the wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]

9. The following information shall be recorded for each fermentation batch processed in this tank: 1) wine type stated as either red or white wine, 2) total gallons of must fermented, 3) the uncontrolled fermentation emissions from the batch (calculated per the emission factors given in District Rule 4694). [District Rule 4694]

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

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

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

2. Except when used for fermentation of wine, the wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]

3. Except when used for fermentation of wine, the pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]

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

5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]

6. Except when used for fermentation of wine, the maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]

7. Except when used for fermentation of wine, records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]

8. Except when used for fermentation of wine, the wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]

9. The following information shall be recorded for each fermentation batch processed in this tank: 1) wine type stated as either red or white wine, 2) total gallons of must fermented, 3) the uncontrolled fermentation emissions from the batch (calculated per the emission factors given in District Rule 4694). [District Rule 4694]

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

PERMIT UNIT: S-7048-81-0

EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
217,145 GALLON STEEL WINE STORAGE AND WHITE WINE FERMENTATION TANK (TANK #204) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

2. Except when used for fermentation of wine, the wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]

3. Except when used for fermentation of wine, the pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]

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

5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]

6. Except when used for fermentation of wine, the maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]

7. Except when used for fermentation of wine, records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]

8. Except when used for fermentation of wine, the wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]

9. The following information shall be recorded for each fermentation batch processed in this tank: 1) wine type stated as either red or white wine, 2) total gallons of must fermented, 3) the uncontrolled fermentation emissions from the batch (calculated per the emission factors given in District Rule 4694). [District Rule 4694]

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

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

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

2. Except when used for fermentation of wine, the wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]

3. Except when used for fermentation of wine, the pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]

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

5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]

6. Except when used for fermentation of wine, the maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]

7. Except when used for fermentation of wine, records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]

8. Except when used for fermentation of wine, the wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]

9. The following information shall be recorded for each fermentation batch processed in this tank: 1) wine type stated as either red or white wine, 2) total gallons of must fermented, 3) the uncontrolled fermentation emissions from the batch (calculated per the emission factors given in District Rule 4694). [District Rule 4694]

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

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

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

2. Except when used for fermentation of wine, the wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]

3. Except when used for fermentation of wine, the pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]

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

5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]

6. Except when used for fermentation of wine, the maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]

7. Except when used for fermentation of wine, records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]

8. Except when used for fermentation of wine, the wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]

9. The following information shall be recorded for each fermentation batch processed in this tank: 1) wine type stated as either red or white wine, 2) total gallons of must fermented, 3) the uncontrolled fermentation emissions from the batch (calculated per the emission factors given in District Rule 4694). [District Rule 4694]

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

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-84-0

EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
350,750 GALLON STEEL WINE STORAGE AND WHITE WINE FERMENTATION TANK (TANK #301) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

2. Except when used for fermentation of wine, the wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]

3. Except when used for fermentation of wine, the pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer’s instructions. [District Rule 4694]

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

5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]

6. Except when used for fermentation of wine, the maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]

7. Except when used for fermentation of wine, records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]

8. Except when used for fermentation of wine, the wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]

9. The following information shall be recorded for each fermentation batch processed in this tank: 1) wine type stated as either red or white wine, 2) total gallons of must fermented, 3) the uncontrolled fermentation emissions from the batch (calculated per the emission factors given in District Rule 4694). [District Rule 4694]

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

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-85-0

EQUIPMENT DESCRIPTION:
350,750 GALLON STEEL WINE STORAGE AND WHITE WINE FERMENTATION TANK (TANK #302) WITH PRESSURE/VACUUM VALVE

EXPIRATION DATE: 03/31/2017

PERMIT UNIT REQUIREMENTS

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

2. Except when used for fermentation of wine, the wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]

3. Except when used for fermentation of wine, the pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]

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

5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]

6. Except when used for fermentation of wine, the maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]

7. Except when used for fermentation of wine, records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]

8. Except when used for fermentation of wine, the wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]

9. The following information shall be recorded for each fermentation batch processed in this tank: 1) wine type stated as either red or white wine, 2) total gallons of must fermented, 3) the uncontrolled fermentation emissions from the batch (calculated per the emission factors given in District Rule 4694). [District Rule 4694]

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

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-86-0

EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
350,750 GALLON STEEL WINE STORAGE AND WHITE WINE FERMENTATION TANK (TANK #303) WITH
PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. Except when used for fermentation of wine, the wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]
3. Except when used for fermentation of wine, the pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]
4. Except when used for fermentation of wine, the pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]
6. Except when used for fermentation of wine, the maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
7. Except when used for fermentation of wine, records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]
8. Except when used for fermentation of wine, the wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
9. The following information shall be recorded for each fermentation batch processed in this tank: 1) wine type stated as either red or white wine, 2) total gallons of must fermented, 3) the uncontrolled fermentation emissions from the batch (calculated per the emission factors given in District Rule 4694). [District Rule 4694]
10. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-87-0

EQUIPMENT DESCRIPTION:
350,750 GALLON STEEL WINE STORAGE AND WHITE WINE FERMENTATION TANK (TANK #304) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

2. Except when used for fermentation of wine, the wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]

3. Except when used for fermentation of wine, the pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]

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

5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]

6. Except when used for fermentation of wine, the maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]

7. Except when used for fermentation of wine, records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]

8. Except when used for fermentation of wine, the wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]

9. The following information shall be recorded for each fermentation batch processed in this tank: 1) wine type stated as either red or white wine, 2) total gallons of must fermented, 3) the uncontrolled fermentation emissions from the batch (calculated per the emission factors given in District Rule 4694). [District Rule 4694]

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

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT: S-7048-88-0

EQUIPMENT DESCRIPTION:
350,750 GALLON STEEL WINE STORAGE AND WHITE WINE FERMENTATION TANK (TANK #305) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

2. Except when used for fermentation of wine, the wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]

3. Except when used for fermentation of wine, the pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]

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

5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]

6. Except when used for fermentation of wine, the maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]

7. Except when used for fermentation of wine, records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]

8. Except when used for fermentation of wine, the wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]

9. The following information shall be recorded for each fermentation batch processed in this tank: 1) wine type stated as either red or white wine, 2) total gallons of must fermented, 3) the uncontrolled fermentation emissions from the batch (calculated per the emission factors given in District Rule 4694). [District Rule 4694]

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

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-89-0

EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
350,750 GALLON STEEL WINE STORAGE AND WHITE WINE FERMENTATION TANK (TANK #306) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

2. Except when used for fermentation of wine, the wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]

3. Except when used for fermentation of wine, the pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]

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

5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]

6. Except when used for fermentation of wine, the maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]

7. Except when used for fermentation of wine, records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]

8. Except when used for fermentation of wine, the wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]

9. The following information shall be recorded for each fermentation batch processed in this tank: 1) wine type stated as either red or white wine, 2) total gallons of must fermented, 3) the uncontrolled fermentation emissions from the batch (calculated per the emission factors given in District Rule 4694). [District Rule 4694]

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

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-90-0

EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
350,750 GALLON STEEL WINE STORAGE AND WHITE WINE FERMENTATION TANK (TANK #307) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

2. Except when used for fermentation of wine, the wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]

3. Except when used for fermentation of wine, the pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]

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

5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]

6. Except when used for fermentation of wine, the maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]

7. Except when used for fermentation of wine, records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]

8. Except when used for fermentation of wine, the wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]

9. The following information shall be recorded for each fermentation batch processed in this tank: 1) wine type stated as either red or white wine, 2) total gallons of must fermented, 3) the uncontrolled fermentation emissions from the batch (calculated per the emission factors given in District Rule 4694). [District Rule 4694]

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

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-91-0

EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
350,750 GALLON STEEL WINE STORAGE AND WHITE WINE FERMENTATION TANK (TANK #308) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

2. Except when used for fermentation of wine, the wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]

3. Except when used for fermentation of wine, the pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]

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

5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]

6. Except when used for fermentation of wine, the maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]

7. Except when used for fermentation of wine, records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]

8. Except when used for fermentation of wine, the wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]

9. The following information shall be recorded for each fermentation batch processed in this tank: 1) wine type stated as either red or white wine, 2) total gallons of must fermented, 3) the uncontrolled fermentation emissions from the batch (calculated per the emission factors given in District Rule 4694). [District Rule 4694]

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

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-92-0  EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
106,152 GALLON STEEL WINE STORAGE TANK (TANK #401) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]
3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]
4. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]
6. The maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
7. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]
8. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
9. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]
3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]
4. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]
6. The maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
7. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]
8. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
9. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-94-0

EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
106,152 GALLON STEEL WINE STORAGE TANK (TANK #403) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]
3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]
4. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]
6. The maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
7. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]
8. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
9. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

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

2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]

3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]

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

5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]

6. The maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]

7. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]

8. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]

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

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

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

2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]

3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]

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

5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]

6. The maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]

7. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]

8. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]

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

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]
3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]
4. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]
6. The maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
7. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]
8. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
9. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-98-0

EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
106,152 GALLON STEEL WINE STORAGE TANK (TANK #407) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]

3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]

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

5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]

6. The maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]

7. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]

8. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]

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

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

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

2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]

3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]

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

5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]

6. The maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]

7. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]

8. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]

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

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-100-0

EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
106,152 GALLON STEEL WINE STORAGE TANK (TANK #409) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]

3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]

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

5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]

6. The maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]

7. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]

8. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]

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

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-101-0

EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
351,708 GALLON STEEL WINE STORAGE TANK (TANK #500) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]

3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]

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

5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]

6. The maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]

7. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]

8. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]

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

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-102-0

EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
351,708 GALLON STEEL WINE STORAGE TANK (TANK #501) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]
3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]
4. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]
6. The maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
7. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]
8. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
9. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-103-0

EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
351,708 GALLON STEEL WINE STORAGE TANK (TANK #502) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]

3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer’s instructions. [District Rule 4694]

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

5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]

6. The maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]

7. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]

8. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]

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

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-104-0  EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
351,708 GALLON STEEL WINE STORAGE TANK (TANK #503) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]
3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]
4. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]
6. The maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
7. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]
8. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
9. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]
3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]
4. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]
6. The maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
7. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]
8. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
9. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

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

2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]

3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]

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

5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]

6. The maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]

7. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]

8. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]

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

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-107-0
EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
350,274 GALLON STEEL WINE STORAGE TANK (TANK #506) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]
3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]
4. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]
6. The maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
7. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]
8. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
9. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-108-0

EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
351,708 GALLON STEEL WINE STORAGE AND WHITE WINE FERMENTATION TANK (TANK #507) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

2. Except when used for fermentation of wine, the wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]

3. Except when used for fermentation of wine, the pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer’s instructions. [District Rule 4694]

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

5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]

6. Except when used for fermentation of wine, the maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]

7. Except when used for fermentation of wine, records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]

8. Except when used for fermentation of wine, the wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]

9. The following information shall be recorded for each fermentation batch processed in this tank: 1) wine type stated as either red or white wine, 2) total gallons of must fermented, 3) the uncontrolled fermentation emissions from the batch (calculated per the emission factors given in District Rule 4694). [District Rule 4694]

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

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT: S-7048-109-0  

EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
351,708 GALLON STEEL WINE STORAGE TANK (TANK #508) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]

3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]

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

5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]

6. The maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]

7. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]

8. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]

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

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-110-0

EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
351.708 GALLON STEEL WINE STORAGE TANK (TANK #509) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]

3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer’s instructions. [District Rule 4694]

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

5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]

6. The maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]

7. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]

8. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]

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

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT: S-7048-111-0
EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
351,708 GALLON STEEL WINE STORAGE TANK (TANK #510) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]

3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]

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

5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]

6. The maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]

7. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]

8. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]

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

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley  
Air Pollution Control District  

PERMIT UNIT: S-7048-112-0  
EXPIRATION DATE: 03/31/2017  

EQUIPMENT DESCRIPTION:  
351,708 GALLON STEEL WINE STORAGE TANK (TANK #511) WITH PRESSURE/VACUUM VALVE  

PERMIT UNIT REQUIREMENTS  

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]  
2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]  
3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer’s instructions. [District Rule 4694]  
4. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]  
5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]  
6. The maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]  
7. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]  
8. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]  
9. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]  

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-113-0
EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
351,708 GALLON STEEL WINE STORAGE TANK (TANK #512) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]

3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]

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

5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]

6. The maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]

7. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]

8. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]

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

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-114-0
EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
60,022 GALLON STEEL WINE STORAGE TANK (TANK #513) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]
3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer’s instructions. [District Rule 4694]
4. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]
6. The maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
7. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]
8. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
9. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-115-0
EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
60,022 GALLON STEEL WINE STORAGE TANK (TANK #514) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]
3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]
4. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]
6. The maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
7. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]
8. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
9. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: ASV WINES INC
Location: 31502 PETERSON RD, MCFARLAND, CA 93250
S-7048-115-0 May 14 2013 3:19PM - RGD2R150
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-116-0

EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
27,776 GALLON STEEL WINE STORAGE TANK (TANK #601) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]
3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]
4. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]
6. The maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
7. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]
8. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
9. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-117-0

EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
27,776 GALLON STEEL WINE STORAGE TANK (TANK #602) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]
3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]
4. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]
6. The maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
7. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]
8. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
9. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

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

2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]

3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]

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

5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]

6. The maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]

7. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]

8. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]

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

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-119-0

EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
27,776 GALLON STEEL WINE STORAGE TANK (TANK #604) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]
3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]
4. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]
6. The maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
7. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]
8. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
9. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

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

2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]

3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]

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

5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]

6. The maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]

7. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]

8. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]

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

PERMIT UNIT: S-7048-121-0
EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
27,776 GALLON STEEL WINE STORAGE TANK (TANK #606) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]

3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]

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

5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]

6. The maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]

7. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]

8. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]

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

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-122-0

EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
27,776 GALLON STEEL WINE STORAGE TANK (TANK #607) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]

3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]

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

5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]

6. The maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]

7. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]

8. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]

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

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-123-0  EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
27,776 GALLON STEEL WINE STORAGE TANK (TANK #608) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]
3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]
4. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]
6. The maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
7. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]
8. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
9. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-124-0

EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
27,776 GALLON STEEL WINE STORAGE TANK (TANK #609) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]
3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]
4. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]
6. The maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
7. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]
8. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
9. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS

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

2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]

3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]

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5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]

6. The maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]

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3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]

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

5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]

6. The maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]

7. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]

8. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]

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

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-127-0

EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
27,776 GALLON STEEL WINE STORAGE TANK (TANK #612) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]

3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]

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

5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]

6. The maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]

7. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]

8. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]

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

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]
3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer’s instructions. [District Rule 4694]
4. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]
6. The maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
7. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]
8. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
9. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-129-0
EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
27,776 GALLON STEEL WINE STORAGE TANK (TANK #614) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]
3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]
4. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]
6. The maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
7. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]
8. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
9. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-130-0
EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
27,776 GALLON STEEL WINE STORAGE TANK (TANK #615) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]

3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]

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

5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]

6. The maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]

7. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]

8. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]

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

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-131-0

EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
27,776 GALLON STEEL WINE STORAGE TANK (TANK #616) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]

3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]

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

5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]

6. The maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]

7. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]

8. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]

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

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-132-0
EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
27,776 GALLON STEEL WINE STORAGE TANK (TANK #617) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]
3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]
4. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]
6. The maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
7. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]
8. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
9. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-133-0

EQUIPMENT DESCRIPTION:
27,776 GALLON STEEL WINE STORAGE TANK (TANK #618) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]

3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]

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

5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]

6. The maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]

7. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]

8. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]

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

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

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

2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]

3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]

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

5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]

6. The maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]

7. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]

8. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]

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

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San Joaquin Valley  
Air Pollution Control District

PERMIT UNIT: S-7048-135-0  
EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:  
27,776 GALLON STEEL WINE STORAGE TANK (TANK #620) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]
3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]
4. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]
6. The maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
7. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]
8. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
9. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT: S-7048-136-0

PERMIT UNIT REQUIREMENTS

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

2. Except when used for fermentation of wine, the wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]

3. Except when used for fermentation of wine, the pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]

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

5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]

6. Except when used for fermentation of wine, the maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]

7. Except when used for fermentation of wine, records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]

8. Except when used for fermentation of wine, the wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]

9. The following information shall be recorded for each fermentation batch processed in this tank: 1) wine type stated as either red or white wine, 2) total gallons of must fermented, 3) the uncontrolled fermentation emissions from the batch (calculated per the emission factors given in District Rule 4694). [District Rule 4694]

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

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

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

2. Except when used for fermentation of wine, the wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]

3. Except when used for fermentation of wine, the pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]

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

5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]

6. Except when used for fermentation of wine, the maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]

7. Except when used for fermentation of wine, records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]

8. Except when used for fermentation of wine, the wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]

9. The following information shall be recorded for each fermentation batch processed in this tank: 1) wine type stated as either red or white wine, 2) total gallons of must fermented, 3) the uncontrolled fermentation emissions from the batch (calculated per the emission factors given in District Rule 4694). [District Rule 4694]

10. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]
PERMIT UNIT: S-7048-138-0

EQUIPMENT DESCRIPTION:
131,394 GALLON STEEL WINE STORAGE AND RED WINE FERMENTATION TANK (TANK #703) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

2. Except when used for fermentation of wine, the wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]

3. Except when used for fermentation of wine, the pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]

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

5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]

6. Except when used for fermentation of wine, the maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]

7. Except when used for fermentation of wine, records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]

8. Except when used for fermentation of wine, the wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]

9. The following information shall be recorded for each fermentation batch processed in this tank: 1) wine type stated as either red or white wine, 2) total gallons of must fermented, 3) the uncontrolled fermentation emissions from the batch (calculated per the emission factors given in District Rule 4694). [District Rule 4694]

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

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-139-0

EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
131,394 GALLON STEEL WINE STORAGE AND RED WINE FERMENTATION TANK (TANK #704) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

2. Except when used for fermentation of wine, the wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]

3. Except when used for fermentation of wine, the pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]

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

5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]

6. Except when used for fermentation of wine, the maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]

7. Except when used for fermentation of wine, records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]

8. Except when used for fermentation of wine, the wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]

9. The following information shall be recorded for each fermentation batch processed in this tank: 1) wine type stated as either red or white wine, 2) total gallons of must fermented, 3) the uncontrolled fermentation emissions from the batch (calculated per the emission factors given in District Rule 4694). [District Rule 4694]

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

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-140-0

EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
131,394 GALLON STEEL WINE STORAGE AND RED WINE FERMENTATION TANK (TANK #705) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

2. Except when used for fermentation of wine, the wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]

3. Except when used for fermentation of wine, the pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]

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

5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]

6. Except when used for fermentation of wine, the maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]

7. Except when used for fermentation of wine, records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]

8. Except when used for fermentation of wine, the wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]

9. The following information shall be recorded for each fermentation batch processed in this tank: 1) wine type stated as either red or white wine, 2) total gallons of must fermented, 3) the uncontrolled fermentation emissions from the batch (calculated per the emission factors given in District Rule 4694). [District Rule 4694]

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

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-141-0
EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
131,394 GALLON STEEL WINe STORAGE AND RED WINE FERMENTATION TANK (TANK #706) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

2. Except when used for fermentation of wine, the wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]

3. Except when used for fermentation of wine, the pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]

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

5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]

6. Except when used for fermentation of wine, the maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]

7. Except when used for fermentation of wine, records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]

8. Except when used for fermentation of wine, the wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]

9. The following information shall be recorded for each fermentation batch processed in this tank: 1) wine type stated as either red or white wine, 2) total gallons of must fermented, 3) the uncontrolled fermentation emissions from the batch (calculated per the emission factors given in District Rule 4694). [District Rule 4694]

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

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-142-0

EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
131,394 GALLON STEEL WINE STORAGE AND RED WINE FERMENTATION TANK (TANK #707) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

2. Except when used for fermentation of wine, the wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]

3. Except when used for fermentation of wine, the pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]

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

5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]

6. Except when used for fermentation of wine, the maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]

7. Except when used for fermentation of wine, records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]

8. Except when used for fermentation of wine, the wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]

9. The following information shall be recorded for each fermentation batch processed in this tank: 1) wine type stated as either red or white wine, 2) total gallons of must fermented, 3) the uncontrolled fermentation emissions from the batch (calculated per the emission factors given in District Rule 4694). [District Rule 4694]

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

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT: S-7048-143-0

EQUIPMENT DESCRIPTION:
131,394 GALLON STEEL WINE STORAGE AND RED WINE FERMENTATION TANK (TANK #708) WITH
PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

2. Except when used for fermentation of wine, the wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]

3. Except when used for fermentation of wine, the pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]

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

5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]

6. Except when used for fermentation of wine, the maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]

7. Except when used for fermentation of wine, records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]

8. Except when used for fermentation of wine, the wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]

9. The following information shall be recorded for each fermentation batch processed in this tank: 1) wine type stated as either red or white wine, 2) total gallons of must fermented, 3) the uncontrolled fermentation emissions from the batch (calculated per the emission factors given in District Rule 4694). [District Rule 4694]

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

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-144-0

EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
118,414 GALLON STEEL WINE STORAGE TANK (TANK #807) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]
3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]
4. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]
6. The maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
7. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]
8. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
9. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-145-0                                           EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
118,414 GALLON STEEL WINE STORAGE TANK (TANK #808) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]
3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]
4. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]
6. The maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
7. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]
8. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
9. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-146-0

EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
118,414 GALLON STEEL WINE STORAGE TANK (TANK #809) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]

3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]

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

5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]

6. The maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]

7. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]

8. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]

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

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PERMIT UNIT REQUIREMENTS

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

2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]

3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]

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

5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]

6. The maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]

7. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]

8. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]

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

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT: S-7048-148-0  EXP I RATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
118,414 GALLON STEEL WINE STORAGE TANK (TANK #811) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]

3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]

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

5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]

6. The maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]

7. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]

8. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]

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

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-149-0

EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
118,414 GALLON STEEL WINE STORAGE TANK (TANK #812) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]
3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]
4. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]
6. The maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
7. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]
8. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
9. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-150-0

EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
118,414 GALLON STEEL WINE STORAGE TANK (TANK #813) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]
3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]
4. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]
6. The maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
7. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]
8. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
9. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

Facility Name: ASV WINES INC
Location: 31502 PETERSON RD. MCFARLAND, CA 93250

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-151-0
EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
118,414 GALLON STEEL WINE STORAGE TANK (TANK #814) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]
3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]
4. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]
6. The maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
7. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]
8. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
9. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-152-0
EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
6,287 GALLON STEEL WINE STORAGE TANK (TANK #16) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]
3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer’s instructions. [District Rule 4694]
4. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]
6. The maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
7. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]
8. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
9. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-153-0                         EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
19,724 GALLON STEEL WINE STORAGE TANK (TANK #21) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

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

2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]

3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]

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

5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]

6. The maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]

7. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]

8. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]

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

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

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

2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]

3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]

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

5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]

6. The maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]

7. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch and the volume of wine transferred. [District Rule 4694]

8. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]

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

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-155-0

EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
106,152 GALLON STEEL WINE STORAGE TANK (TANK # 410) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]
3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]
4. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]
6. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch, the volume percent ethanol in the batch and the volume of wine transferred. [District Rule 4694]
7. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
8. The maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
9. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-158-0
EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
9,385 GALLON STEEL WINE STORAGE TANK (TANK #2001) WITH PRESSURE/VACUUM VALVE, INSTALLED IN AN ENCLOSED BUILDING

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. No air contaminant shall be discharged into the atmosphere for a period or periods aggregating more than three minutes in any one hour which is as dark as, or darker than, Ringelmann 1 or 20% opacity. [District Rule 4101]
3. Ethanol content of wine in this tank shall not exceed 20 percent by volume. [District Rule 2201]
4. Tank throughput shall not exceed either of the following limits: 20,000 gallons in any one day or 200,000 gallons per year. [District Rule 2201]
5. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
6. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rules 2201 and 4694]
7. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
8. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]
9. The maximum temperature of the each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
10. Daily records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch, the volume percent ethanol in the batch and the volume of wine transferred. [District Rules 2201 and 4694]
11. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
12. Annual records of wine throughput shall be kept. [District Rule 4694]
13. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: S-7048-159-0

EXPIRATION DATE: 03/31/2017

EQUIPMENT DESCRIPTION:
9,385 GALLON STEEL WINE STORAGE TANK (TANK #2002) WITH PRESSURE/VACUUM VALVE, INSTALLED IN AN ENCLOSED BUILDING

PERMIT UNIT REQUIREMENTS

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

2. No air contaminant shall be discharged into the atmosphere for a period or periods aggregating more than three minutes in any one hour which is as dark as, or darker than, Ringelmann 1 or 20% opacity. [District Rule 4101]

3. Ethanol content of wine in this tank shall not exceed 20 percent by volume. [District Rule 2201]

4. Tank throughput shall not exceed either of the following limits: 20,000 gallons in any one day or 200,000 gallons per year. [District Rule 2201]

5. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]

6. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer’s instructions. [District Rules 2201 and 4694]

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

8. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]

9. The maximum temperature of the each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]

10. Daily records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch, the volume percent ethanol in the batch and the volume of wine transferred. [District Rules 2201 and 4694]

11. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]

12. Annual records of wine throughput shall be kept. [District Rule 4694]

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

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT-EXEMPT EQUIPMENT REGISTRATION (PEER)

PEER NO: S-7048-1-0
LEGAL OWNER OR OPERATOR: ASV WINES INC
MAILING ADDRESS: 1998 ROAD 152
DELANO, CA 93215-9437
FACILITY LOCATION: 31502 PETERSON RD
MCFARLAND, CA 93250

EQUIPMENT DESCRIPTION:
2.97 MMBTU/HR PARKER BOILER MODEL T2970 S/N 50482 ATMOSPHERIC NATURAL GAS-FIRED BOILER

CONDITIONS

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

2. Particulate matter emissions shall not exceed 0.1 grains/dscf in concentration. [District Rule 4201]

3. No air contaminant shall be discharged into the atmosphere for a period or periods aggregating more than three minutes in any one hour which is as dark as, or darker than, Ringelmann 1 or 20% opacity. [District Rule 4101]

4. The unit shall not exceed any of the following emission limits: 30 ppmvd-NOx @ 3% O2 or 0.036 lb-NOx/MMBtu, or 400 ppmvd-CO @ 3% O2. [District Rule 4307]

5. The owner/operator shall monitor, at least once a month, the operational characteristics recommended by the manufacturer and approved by the APCO. [District Rule 4307]

6. The owner/operator shall have unit tuned at least twice each calendar year, from four to eight months apart, in which it operates, by a technician that is qualified, to the satisfaction of the APCO, in accordance with the procedure described in Rule 4304 (Equipment Tuning Procedure for Boilers, Steam Generators, and Process Heaters). [District Rule 4307]

7. If the unit does not operate throughout a continuous six-month period within a calendar year, only one tune-up is required for that calendar year. No tune-up is required for any unit that is not operated during that calendar year; this unit may be test fired to verify availability of the unit for its intended use, but once the test firing is completed the unit shall be shutdown. [District Rule 4307]

8. In lieu of tuning the unit twice each calendar year, the owner/operator shall monitor the emissions with a portable NOx analyzer at least twice each calendar year and adjust the unit's operating parameters accordingly to assure compliance with the emission limits of this rule. [District Rule 4307]

CONDITIONS CONTINUE ON NEXT PAGE

This PEER remains valid through the expiration date listed above, subject to payment of the annual registration fees and compliance with the PEER conditions and all applicable local, state, and federal regulations. This PEER is valid only within the San Joaquin Valley Air Pollution Control District. Any equipment or operation change may require a PEER application be filed with the District.
9. Source testing to measure NOx and CO emissions from this unit shall be conducted no later than the applicable full compliance date for the unit. [District Rule 4307]

10. Source testing shall be conducted using the methods and procedures approved by the District. The District must be notified at least 30 days prior to any compliance source test, and a source test plan must be submitted for approval at least 15 days prior to testing. [District Rule 1081]

11. NOx emissions for source test purposes shall be determined using EPA Method 7E or ARB Method 100 on a ppmv basis, or EPA Method 19 on a heat input basis. [District Rule 4307]

12. CO emissions for source test purposes shall be determined using EPA Method 10 or ARB Method 100. [District Rule 4307]

13. Stack gas oxygen (O2) shall be determined using EPA Method 3 or 3A or ARB Method 100. [District Rule 4307]

14. The results of each source test shall be submitted to the District within 60 days thereafter. [District Rule 4307]

15. The owner/operator shall maintain records to verify that the required monitoring of the operational characteristics, and tune-ups or portable NOx analyzing has been performed. [District Rule 4307]

16. Tune-up records shall include: 1) date of tune-up, 2) name of technician performing tune-up, and 3) reason that they are qualified. [District Rule 4307]

17. Portable analyzer records shall include: 1) date of emissions analyzing, 2) results of emissions analyzing, 3) name of technician performing analyzing, 4) make and model of analyzer, 5) date of last calibration of the analyzer, and 6) a description of any adjustments made to the unit's operating parameters for the purposes of assuring compliance. [District Rule 4307]

18. All records shall be maintained and retained on-site for a period of at least 5 years and shall be made available for District inspection upon request. [District Rules 4307]