Santa Barbara County
Air Pollution Control District

Permit to Operate 14696

EQUIPMENT OWNER:

Central Coast Wine Services

EQUIPMENT OPERATOR:

Central Coast Wine Services

EQUIPMENT LOCATION:

2717 Aviation Way, Suite 101, Santa Maria

STATIONARY SOURCE/FACILITY:

Central Coast Wine Services

SSID: 10834
FID: 11042

EQUIPMENT DESCRIPTION:

The equipment subject to this permit is listed in the table at the end of this permit.

PROJECT/PROCESS DESCRIPTION:

Central Coast Wine Services (CCWS) is an operational winery which receives fruit for winemaking, bottles wine, warehouses cases of bottled wine, and ships cases of bottled wine. CCWS is a federally licensed and bonded winery which allows other licensed wineries to lease or rent space for winemaking (called Lessee Operators and Alternating Proprietors).

This permit is solely for the CCWS and Alternating Proprietors (AP) operations in the "Main CCWS Operations Building". It does not cover the Lessee operations housed in the "Lessee Building". Lessee operations are not controlled by CCWS and will be handled under separate permit(s)/ exemption(s) by the District.

Harvested grapes are trucked from the vineyards in bins containing one quarter ton to five tons of fruit. The grapes are weighed and removed from the bins at the winery. Fruit is then processed either through a de-stemmer to remove the berries from the grape cluster stems or through a grape press which expresses the juice from the berries. Dates of receipt of grapes and fermentation will vary

depending upon weather and grape ripening conditions, but traditionally the harvest season is early September to mid-November.

The action of yeast (fermentation) converts the grape juice to wine. Red wine is produced from the fermentation of whole grapes to allow extraction of red pigment from the grape skins. White wine is produced from the fermentation of juice pressed from the grape without the grape skins. Yeast activity produces heat in the fermentation process. The temperature of the fermentation is controlled by the use of refrigeration. When the fermentation is complete, the wine is drained from the grape skins and the skins are pressed to remove the remaining wine. The new wine is allowed to sit in tanks or barrels, allowing the yeast to settle to the bottom of the wine. The wine above the settled yeast is decanted (racked) off the yeast. Wine is stored in tanks or barrels to allow development of flavors and for further clarification and/or blending.

Grape skins and stems (pomace) are removed from the facility on a regular basis and are composted locally. The compost is returned to the vineyards as a natural product to nourish the grape vines.

The EcoPAS and NoMoVo systems are used to capture and control ROCs emitted from tanks during fermentation. The EcoPAS system uses a glycol chiller to condense ethanol vapor in order to control emissions. The NoMoVo system utilizes a wet scrubber to capture ethanol in a slurry tank. The EcoPAS and NoMoVo system is optional for the fermentation tanks subject to this permit and may be used at CCWS' discretion.

CONDITIONS:

1. **Emission Limitations.** The mass emissions from the equipment permitted herein shall not exceed the values listed in Table 1 at the end of this permit. Compliance shall be based on the operational, monitoring, recordkeeping, and reporting conditions of this permit. Compliance with the total daily emission limit shall be based on the District-approved *Monitoring, Recordkeeping, and Reporting Plan* and the amount of ROCs captured and controlled by the NoMoVo and EcoPAS systems. Compliance with the annual emission limits shall be based on the annual (gallons per year) volumes for fermentation and aging/storage, the amount of ROCs captured and controlled by the NoMoVo and EcoPAS systems, and the District's emission calculations methodology as documented in the Permit Evaluation.

2. **Operational Restrictions.** The equipment permitted herein is subject to the following operational restrictions:

    a. The total combined emissions at this facility (including CCWS and AP operations) from red wine fermentation, white wine fermentation, and/or storage/aging of wine in oak barrels shall not exceed 54.99 lbs in any day.
    b. The total combined emissions at this facility (including CCWS and AP operations) from red wine fermentation, white wine fermentation, and/or aging/storage of wine in oak barrels shall not exceed 9.99 tons per year.

    c. The total red and/or white wine produced by fermentation at this facility as well as the amount of red and/or white wine stored in oak barrels at this facility may be adjusted

based on the business needs of CCWS. Notwithstanding this allowance, the total combined emissions from this facility shall not exceed the limitations above. Compliance with this condition shall be based on the reports submitted according to the District-approved *Monitoring, Recordkeeping, and Reporting Plan.*

d. No CCWS/AP fermentation or aging/storage operations shall occur in the "Lessee Building" located on the Eastern side of the property. Lessee operations housed in the "Lessee Building" are not authorized by this permit.

e. Tanks 401 through 405, and 411 through 415 (Device ID: 388059) shall only be used for wine storage or white wine fermentation.

f. The following tanks (Device IDs: 388060, 388061, and 388062) shall only be used for wine storage:

   i. 421 through 424

   ii. 431 through 434

   iii. 441 through 444

   iv. 451 through 454

   v. 461 through 465

   vi. 471 through 475

   vii. 481 through 484

g. All NoMoVo and EcoPAS manifold piping shall be vapor tight and downslope to the associated control system.

h. ROC emission reductions from the NoMoVo and EcoPAS systems shall only be quantified based on the mass of captured ethanol for any given 24-hour period.

i. All slurry/condensate drained from each NoMoVo and EcoPAS system shall be treated or disposed per a District-approved method.

j. Each time a NoMoVo system slurry reservoir is recharged, the slurry in it shall be drained completely and replaced with fresh water.

k. The EcoPAS condensate collection vessels (Device ID: 388032) shall be vapor tight and vented back into the system's manifold except when condensate measurements and samples are being taken. After being sampled and measured all condensate shall be transferred to the stainless steel tote.

l. The EcoPAS stainless steel tote (Device ID: 388033) shall be vapor tight and only be opened when condensate is being transferred.

m. Prior to the opening of a closed top fermentation tank hatch, the EcoPAS manifold inlet valve shall be closed.

3. **Monitoring.** The equipment permitted herein is subject to the following monitoring requirements:

a. The permittee shall track the amount of red and white wine (gallons) produced by fermentation and aged/stored in oak on a daily basis, as specified in the District-approved *Monitoring, Recordkeeping, and Reporting Plan*. This shall include the CCWS and AP operations.

b. The permittee shall monitor the Alternating Proprietor Operator's activities, as specified in the District-approved *Monitoring, Recordkeeping, and Reporting Plan*, to ensure that each operator provides accurate data and that their winery operations comply with this permit and District rules.

c. All fruit received for fermentation (both CCWS and AP operations) shall be weighed on CCWS' certified scale, with weight records maintained.

d. The permittee shall measure the initial volume in each NoMoVo system slurry tank in gallons each time it is refilled with fresh water.

e. The permittee shall measure the final volume in each NoMoVo system slurry tank in gallons each time the slurry is drained.

f. The permittee shall gather a sample of the slurry in each NoMoVo system from the sample port at the end of each 24-hour period the system(s) operates and the captured ethanol is quantified for the daily emission spreadsheet. The sample shall be analyzed using a method approved by the District to determine the ethanol volume fraction.

g. Immediately prior to the beginning of any 24-hour emission reduction collection period, all EcoPAS collection vessels shall be completely empty of condensate.

h. The permittee shall measure the total captured condensate volume from the collection vessels each 24-hour period the EcoPAS system operates and the captured ethanol is quantified for the daily emission spreadsheet.

i. The permittee shall gather a sample of the condensate collected in the EcoPAS system collection vessels at the end of each 24-hour period the system operates and the captured ethanol is quantified for the daily emission spreadsheet. The mixed condensate sample shall be analyzed using a method approved by the District to determine the ethanol volume fraction.

4. **Recordkeeping.** The permittee shall record and maintain the following information. This data shall be maintained for a minimum of six (6) years from the date of each entry and made available to the District upon request:

   a. The daily wine fermentation and aging/storage records required by the District-approved *Monitoring, Recordkeeping, and Reporting Plan.*

   b. The amount of wine fermented each month (summed from the daily wine fermentation records required by the District-approved *Monitoring, Recordkeeping, and Reporting Plan*). This data shall be recorded for the CCWS and AP operations, listed separately and combined.

   c. The monthly US Department of Treasury Alcohol and Tobacco Tax and Trade Bureau (TTB) "*Report of Wine Premises Operations*" reports for CCWS operations shall be maintained on site and shall be made available to the District upon request.

   d. The annual (calendar year) amount of red wine produced by fermentation, white wine produced by fermentation, red wine aged/stored in oak barrels, and white wine aged/stored in oak barrels shall be summarized from the data required by the District-approved *Monitoring, Recordkeeping, and Reporting* Plan. These records shall be maintained in a clear and legible spreadsheet in units of gallons. This data shall be recorded for the CCWS and AP operations, listed separately and combined.

   e. A current inventory of the total amount of red and white wine aged/stored in oak barrels shall be maintained onsite and made available to the District during inspections. This shall include the CCWS and AP inventories, listed separately and combined.

   f. The monthly US Department of Treasury Alcohol and Tobacco Tax and Trade Bureau (TTB) "*Report of Wine Premises Operations*" reports for AP operations shall be maintained on site by each AP and shall be made available to the District upon request.

   g. The data associated with the operation of each NoMoVo control system shall be recorded in a log. Each entry shall be signed by the CCWS employee who entered it. This data shall include:

      i. The date and time for each time that fresh water is added to a NoMoVo system.

      ii. The initial volume (gallons) in each NoMoVo system slurry tank each time fresh water is added to it.

      iii. The final volume (gallons) in each NoMoVo system slurry tank each time that slurry is drained from it.

      iv. The date and time for each time that slurry is drained from a NoMoVo system.

v. The ethanol volume fraction in the slurry at the end of each 24-hour period that the NoMoVo system operates, and the date and time the sample is taken.

vi. The slurry disposal/treatment method.

vii. The calculated mass of ethanol captured and controlled in pounds per day.

viii. The third party sample analysis results, performed annually as specified in the Sampling Condition of this permit.

h. The data associated with the operation of the EcoPAS capture and control system shall be recorded in a log. Each entry shall be signed by the CCWS or EcoPAS employee who entered it. This data shall include:

i. The date and starting time of the condensate collection vessel volume measurements.

ii. The volume of condensate in each individual collection vessel.

iii. The total volume of the captured condensate.

iv. The ethanol volume fraction in the condensate at the end of each 24-hour period that the EcoPAS system operates and captured ethanol is quantified.

v. The volume of condensate sent to the laboratory for analysis.

vi. The condensate disposal/treatment method.

vii. The calculated mass of ethanol captured and controlled in pounds per day.

viii. Confirmation that the condensate collection vessels were empty when reattached to the EcoPAS system.

ix. The third party sample analysis results, performed annually as specified in the Sampling Condition of this permit.

5. **Reporting.** By March 1 of each year, a written report documenting compliance with the terms and conditions of this permit for the previous calendar year shall be provided by the permittee to the District (Attn: *Winery Project Manager*). The report shall contain information necessary to verify compliance with the emission limits and other requirements of this permit. The report shall be in a format approved by the District. All logs and other basic source data not included in the report shall be made available to the District upon request. The report shall include the following information:

a. The daily wine fermentation and aging/storage information required by the District-approved *Monitoring, Recordkeeping, and Reporting Plan.*

b. The annual (calendar year) amount of red wine produced by fermentation, white wine produced by fermentation, red wine aged/stored in oak barrels and white wine aged/stored in oak barrels in units of gallons for CCWS and AP operations.

c. A completed *Annual Winery Emissions Worksheet* (using the most current version). The worksheet may be downloaded at http://www.ourair.org/wineries/.

d. The most current Tank Equipment List and Tank Location Map, as the facility is configured on December 31st of each year. This shall include the CCWS and AP equipment.

e. The most current list of Alternating Proprietors (Table 2), as the facility is operating on December 31st of each year.

f. The most current list of Lessees as the facility is operating on December 31st of each year.

g. The data associated with the operation of the NoMoVo control systems shall be recorded in a log. Each entry shall be signed by the CCWS employee who entered it. This data shall include:

   i. The date and time for each time that fresh water is added to a NoMoVo system.

   ii. The initial volume (gallons) in each NoMoVo system slurry tank each time fresh water is added to it.

   iii. The final volume (gallons) in each NoMoVo system slurry tank each time that slurry is drained from it.

   iv. The date and time for each time that slurry is drained from a system.

   v. The ethanol volume fraction in the slurry at the end of each 24-hour period a system operates, and the date and time the sample is taken.

   vi. The slurry disposal/treatment method.

   vii. The calculated mass of ethanol captured and controlled in pounds per day.

   viii. The third party sample analysis results, performed annually as specified in the Sampling Condition of this permit.

h. The data associated with the operation of the EcoPAS capture and control system shall be recorded in a log. Each entry shall be signed by the CCWS or EcoPAS employee who entered it. This data shall include:

   i. The date and starting time of the condensate collection vessel volume measurements.

ii. The volume of condensate in each individual collection vessel.

iii. The total volume of the captured condensate.

iv. The ethanol volume fraction in the condensate at the end of each 24-hour period that the EcoPAS system operates and captured ethanol is quantified.

v. The volume of condensate sent to the laboratory for analysis.

vi. The condensate disposal/treatment method.

vii. The calculated mass of ethanol captured and controlled in pounds per day.

viii. Confirmation that the condensate collection vessels were empty when reattached to the EcoPAS system.

ix. The third party sample analysis results, performed annually as specified in the Sampling Condition of this permit.

6. **Sampling.** A qualified third-party individual shall obtain and analyze one sample from the NoMoVo and EcoPAS wine emission capture and control systems once per year. This sample analysis shall be completed in conjunction with the permittee's sample analysis and compared to the permittee's results.

7. **Expedited Tank Changes.** The permittee may install fermentation tanks and aging/storage tanks to the current tank inventory at this facility using the Interim Permit Approval Process (IPAP) Program. To obtain an IPAP approval for expedited tank installation, the permittee shall submit the following:

   a. District Form -01

   b. District Form -50

   c. Revised Tank Location Map showing the location of each tank by ID number on a Plot Plan for the facility

   d. Application Filing Fee

   Once the permit application has been deemed complete, the permittee may install the new tanks in accordance with the conditions of the IPAP Approval Letter and Program Agreement.

8. **Alternating Proprietors.** Central Coast Wine Services shall be responsible for updating the list of Alternating Proprietors (AP) included in Table 2 of this permit. Updates to Table 2 shall be made annually, by March 1 of each year.

9. **Documents Incorporated by Reference.** The documents listed below, including any District-approved updates thereof, are incorporated herein by reference and shall have the full force and effect of a permit condition for this permit. These documents shall be implemented for the life of the Project and shall be made available to District inspection staff upon request.

    a. *Monitoring, Recordkeeping, and Reporting Plan* (approved August 6, 2015).

    b. *Sampling Plan* (approved August 6, 2015).

    If at any time the District determines that the Plan(s) are not effective for determining compliance, the District may request an update to the Plan(s) to be submitted for District approval within 30 days of written notification from the District. Any District-approved updates shall be enforceable under this permit.

10. **Weekly Reporting During Fermentation.** The permittee shall submit the information listed below on a weekly basis while fermentation is taking place at the facility. The first information report shall be submitted within 14 days of the start of fermentation operations each year. The following reports shall be submitted 7 days after each previous report submittal. These submittals shall include the following:

    a. The amount of wine fermented each week (summed from the daily wine fermentation records required by the District-approved *Monitoring, Recordkeeping, and Reporting Plan*). This data shall be recorded for the CCWS and AP operations, listed separately and combined.

    b. The total amount of red and white wine aged/stored in oak barrels at the facility. This data shall be recorded for the CCWS and AP operations, listed separately and combined.

    c. On a monthly basis, the monthly US Department of Treasury Alcohol and Tobacco Tax and Trade Bureau (TTB) "*Report of Wine Premises Operations*" reports for CCWS operations.

    d. The amount of ethanol captured and controlled in each NoMoVo and EcoPAS system in pounds per day for each 24-hour period the NoMoVo or EcoPAS system is used.

    The weekly update frequency may be revised based on District discretion.

11. **Boiler/Large Water Heater Compliance**. The permittee shall comply with the District's boiler and large water heaters rules as summarized below:

    a. *Rule 360* - Any boiler or hot water heater rated at or less than 2.000 MMBtu/hr and manufactured after October 17, 2003 shall be certified per the provisions of Rule 360. An ATC/PTO permit shall be obtained prior to installation of any grouping of Rule 360 applicable boilers or hot water heaters whose combined system design heat input rating exceeds 2.000 MMBtu/hr.

b. *Rule 361* - Any boiler or hot water heater rated more than 2.000 MMBtu/hr and less than 5.000 MMBtu/hr shall comply with the requirements of Rule 361. An ATC permit shall be obtained prior to the installation or modification of any Rule 361 applicable boiler or hot water heater.

c. *Rule 342* - Any hot-water or steam boiler rated at 5.000 MMBtu/hr and greater shall comply with the requirements of Rule 342. An ATC permit shall be obtained prior to the installation or modification of any Rule 342 applicable boiler.

12. **Best Available Control Technology (BACT).** Any future emission increases resulting from the expansion of the project authorized by this permit shall be considered emissions from this project and shall be added to the project emissions total for the purpose of determining future BACT requirements. If BACT is triggered by future emission increases, BACT shall be applied to the entire project, including all project expansions.

13. **Lessee Permits**. All future contracts between CCWS and Lessees should include language that requires Lessees to obtain all necessary licenses and permits to comply with county and local regulations including District permit or exemption.

14. **Consistency with Analysis.** Operation under this permit shall be conducted consistent with all data, specifications and assumptions included with the application and supplements thereof (as documented in the District's project file) and the District's analyses under which this permit is issued as documented in the Permit Analyses prepared for and issued with the permit.

15. **Equipment Maintenance.** The equipment listed in this permit shall be properly maintained and kept in good condition at all times. The equipment manufacturer's maintenance manual, maintenance procedures and/or maintenance checklists (if any) shall be kept on site.

16. **Compliance.** Nothing contained within this permit shall be construed as allowing the violation of any local, state or federal rules, regulations, air quality standards or increments.

17. **Severability.** In the event that any condition herein is determined to be invalid, all other conditions shall remain in force.

18. **Conflict Between Permits.** The requirements or limits that are more protective of air quality shall apply if any conflict arises between the requirements and limits of this permit and any other permitting actions associated with the equipment permitted herein.

19. **Access to Records and Facilities.** As to any condition that requires for its effective enforcement the inspection of records or facilities by the District or its agents, the permittee shall make such records available or provide access to such facilities upon notice from the District. Access shall mean access consistent with California Health and Safety Code Section 41510 and Clean Air Act Section 114A.

20. **Equipment Identification.** Identifying tag(s) or name plate(s) shall be displayed on the equipment to show manufacturer, model number, and serial number. The tag(s) or plate(s) shall be affixed to the equipment in a permanent and conspicuous position.

21. **Emission Factor Revisions.** The District may update the emission factors for any calculation based on USEPA AP-42 or District emission factors at the next permit modification or permit reevaluation to account for USEPA and/or District revisions to the underlying emission factors.

22. **Nuisance.** Except as otherwise provided in Section 41705 of the California H&SC, no person shall discharge from any source whatsoever such quantities of air contaminants or other material which cause injury, detriment, nuisance, or annoyance to any considerable number of persons or to the public, or which endanger the comfort, repose, health, or safety of any such persons or the public, or which cause, or have a natural tendency to cause, injury or damage to business or property.

23. **Grounds for Revocation.** Failure to abide by and faithfully comply with this permit or any Rule, Order, or Regulation may constitute grounds for revocation pursuant to California Health & Safety Code Section 42307 *et seq*.

24. **Transfer of Owner/Operator.** This permit is only valid for the owner and operator listed on this permit unless a *Transfer of Owner/Operator* application has been applied for and received by the District. Any transfer of ownership or change in operator shall be done in a manner as specified in District Rule 203. District Form –01T and the appropriate filing fee shall be submitted to the District within 30 days of the transfer.

AIR POLLUTION CONTROL OFFICER

MAR 23 2016

DATE

Attachments:

- Table 1 – Permitted Emission Limits
- Table 2 – Alternating Proprietors
- Permit Equipment List(s)
- Permit Evaluation for Permit to Operate 14696

Notes:

- Reevaluation Due Date: February 1, 2019
- Stationary sources are subject to an annual emission fee (see Fee Schedule B-3 of Rule 210).
- Annual reports are due by March 1st of each year.
- This permit supersedes ATC 14696 and Reeval 12733-R2

TABLE 1 - Permitted Emissions
PTO 14696
Central Coast Wine Services

Process	ROC	
	lb/day	ton/yr
Total Facility Emissions (CCWS and AP Operations)[1,2]	**54.99**	**9.99**

Notes:
1. Total facility daily emissions limit emissions from all operations including fermentation and/or aging/storage of red and/or white wine.
2. Total facility annual emissions limit emissions from all operations including fermentation and/or aging/storage of red and/or white wine.

TABLE 2 - Alternating Proprietors
PTO 14696
Central Coast Wine Services
Date: February 17, 2016

Alternating Proprietors
1 Alapay Cellars, Inc.
2 BWSC, Inc dba Club W
3 Costa de Ora
4 DV8 Cellars
5 K&E Consulting, LLC
6 Kunin Wines
7 Maurice and Susan Wedell dba Wedell Cellars
8 Moro Vintners
9 Nagy Wines
10 Nipomo Wine Group
11 No Limits Wines, LLC
12 Olive House, Inc. dba Feeley Wines
13 Paul Lato Wines, LLC
14 Peacock Cellars, Inc.
15 Runaway Vineyards
16 Sans Liege Wines
17 Shirah Wine Company
18 Stone Pine Estate
19 Tatomer, Inc.
20 Timeless Palates
21 Wine Apothecary
22 Valley View Vintners, Inc
23 Zainke Family Wines, LLC

PERMIT EQUIPMENT LIST - TABLE A

PTO 14696 / FID: 11042 Central Coast Wine Services / SSID: 10834

A PERMITTED EQUIPMENT

1 Steel Tanks 111-114

Device ID #	**111915**	***Device Name***	**Steel Tanks 111-114**
Rated Heat Input		*Physical Size*	10480.00 Gallons
Manufacturer		*Operator ID*	111-114
Model		*Serial Number*	
Location Note	Tank Room		
Device Description	Each tank is 10480 gallons. Dimensions of each tank are: 9.96 ft D x 19.04 ft H. Closed roof, steel, not insulated, fermentation and storage use, equipped with PRV.		

2 Steel Tanks 115-118

Device ID #	**111916**	***Device Name***	**Steel Tanks 115-118**
Rated Heat Input		*Physical Size*	10420.00 Gallons
Manufacturer		*Operator ID*	115-118
Model		*Serial Number*	
Location Note	Tank Room		
Device Description	Each tank is 10420 gallons. Dimensions of each tank are: 9.92 ft D x 19.04 ft H. Closed roof, steel, not insulated, fermentation and storage use, equipped with PRV.		

3 Steel Tanks 119, 221, 321-322

Device ID #	**111903**	***Device Name***	**Steel Tanks 119, 221, 321-322**
Rated Heat Input		*Physical Size*	1610.00 Gallons
Manufacturer		*Operator ID*	119, 221, 321-322
Model		*Serial Number*	
Location Note	Tank Room		
Device Description	Each tank is 1610 gallons. Dimensions of each tank are: 5.92 ft D x 7.94 ft H. Closed roof, steel, not insulated, fermentation and storage use, equipped with PRV.		

4 Steel Tanks 121-126

Device ID #	**111917**	***Device Name***	**Steel Tanks 121-126**
Rated Heat Input		*Physical Size*	20701.00 Gallons
Manufacturer		*Operator ID*	121-126
Model		*Serial Number*	
Location Note	Tank Room		
Device Description	Each tank is 20701 gallons. Dimensions of each tank are: 13.92 ft D x 19.96 ft H. Closed roof, steel, not insulated, fermentation and storage use, equipped with PRV.		

5 Steel Tank 127

Device ID #	**388054**	***Device Name***	**Steel Tank 127**
Rated Heat Input		*Physical Size*	4571.00 Gallons
Manufacturer		*Operator ID*	127
Model		*Serial Number*	
Location Note	Tank Room		
Device Description	Dimensions: 8.00 ft D x 12.38 ft H. Closed roof, steel, not insulated, fermentation and storage use, equipped with PRV.		

6 Steel Tanks 128, 138

Device ID #	**388055**	***Device Name***	**Steel Tanks 128, 138**
Rated Heat Input		*Physical Size*	4540.00 Gallons
Manufacturer		*Operator ID*	128, 138
Model		*Serial Number*	
Location Note	Tank Room		
Device Description	Each tank is 4540 gallons. Dimensions of each tank are: 7.92 ft D x 12.35 ft H. Closed roof, steel, not insulated, fermentation and storage use, equipped with PRV.		

7 Steel Tanks 131-132, 141-142

Device ID #	**111918**	***Device Name***	**Steel Tanks 131-132, 141-142**
Rated Heat Input		*Physical Size*	14472.00 Gallons
Manufacturer		*Operator ID*	131-132, 141-142
Model		*Serial Number*	
Location Note	Tank Room		
Device Description	Each tank is 14472 gallons. Dimensions of each tank are: 13.92 ft D x 15.17 ft H. Closed roof, steel, not insulated, fermentation and storage use, equipped with PRV.		

8 Steel Tanks 133-137, 143-147

Device ID #	**111919**	***Device Name***	**Steel Tanks 133-137, 143-147**
Rated Heat Input		*Physical Size*	15006.00 Gallons
Manufacturer		*Operator ID*	133-137, 143-147
Model		*Serial Number*	
Location Note	Tank Room		
Device Description	Each tank is 15006 gallons. Dimensions of each tank are: 13.19 ft D x 16.00 ft H. Closed roof, steel, not insulated, fermentation and storage use, equipped with PRV.		

9 Steel Tanks 148

Device ID #	**111937**	***Device Name***	**Steel Tanks 148**
Rated Heat Input		*Physical Size*	1261.00 Gallons
Manufacturer		*Operator ID*	148
Model		*Serial Number*	
Location Note	Tank Room		
Device Description	Dimensions of each tank are: 5.42 ft D x 7.60 ft H. Closed roof, steel, not insulated, fermentation and storage use, equipped with PRV.		

10 Steel Tanks 149, 158, 323

Device ID #	**388680**	***Device Name***	**Steel Tanks 149, 158, 323**
Rated Heat Input		*Physical Size*	1703.00 Gallons
Manufacturer		*Operator ID*	149, 158, 323
Model		*Serial Number*	
Location Note	Tank Room		
Device Description	Each tank is 1703 gallons. Dimensions of each tank are: 5.92 ft D x 8.58 ft H. Closed roof, steel, not insulated, fermentation and storage use, equipped with PRV.		

11 Steel Tanks 151-152, 161-162

Device ID #	**111920**	***Device Name***	**Steel Tanks 151-152, 161-162**
Rated Heat Input		*Physical Size*	21232.00 Gallons
Manufacturer		*Operator ID*	151-152, 161-162
Model		*Serial Number*	
Location Note	Tank Room		
Device Description	Each tank is 21232 gallons. Dimensions of each tank are: 14.71 ft D x 17.79 ft H. Closed roof, steel, not insulated, fermentation and storage use, equipped with PRV.		

12 Steel Tanks 153-156, 163-166

Device ID #	**111921**	***Device Name***	**Steel Tanks 153-156, 163-166**
Rated Heat Input		*Physical Size*	20125.00 Gallons
Manufacturer		*Operator ID*	153-156, 163-166
Model		*Serial Number*	
Location Note	Tank Room		
Device Description	Each tank is 20125 gallons. Dimensions of each tank are: 14.08 ft D x 18.46 ft H. Closed roof, steel, not insulated, fermentation and storage use, equipped with PRV.		

13 Steel Tanks 157, 324-325

Device ID #	**111938**	***Device Name***	**Steel Tanks 157, 324-325**
Rated Heat Input		*Physical Size*	2026.00 Gallons
Manufacturer		*Operator ID*	157, 324-325
Model		*Serial Number*	
Location Note	Tank Room		
Device Description	Each tank is 2026 gallons. Dimensions of each tank are: 6.46 ft D x 8.54 ft H. Closed roof, steel, not insulated, fermentation and storage use, equipped with PRV.		

14 Steel Tank 167

Device ID #	**111925**	***Device Name***	**Steel Tank 167**
Rated Heat Input		*Physical Size*	3030.00 Gallons
Manufacturer		*Operator ID*	167
Model		*Serial Number*	
Location Note	Tank Room		
Device Description	Dimensions: 7.35 ft D x 9.73 ft H. Closed roof, steel, not insulated, fermentation and storage use, equipped with PRV.		

15 Steel Tanks 171-173, 181-183

Device ID #	**111922**	***Device Name***	**Steel Tanks 171-173, 181-183**
Rated Heat Input		*Physical Size*	7296.00 Gallons
Manufacturer		*Operator ID*	171-173, 181-183
Model		*Serial Number*	
Location Note	Tank Room		
Device Description	Each tank is 7296 gallons. Dimensions of each tank are: 11.21 ft D x 11.00 ft H. Closed roof, steel, not insulated, fermentation and storage use, equipped with PRV.		

16 Steel Tanks 174-176, 184-186

Device ID #	**388679**	***Device Name***	**Steel Tanks 174-176, 184-186**
Rated Heat Input		*Physical Size*	7311.00 Gallons
Manufacturer		*Operator ID*	174-176, 184-186
Model		*Serial Number*	
Location Note	Tank Room		
Device Description	Each tank is 7311 gallons. Dimensions of each tank are: 11.21 ft D x 11.00 ft H. Closed roof, steel, not insulated, fermentation and storage use, equipped with PRV.		

17 Steel Tanks 211-213

Device ID #	**111923**	***Device Name***	**Steel Tanks 211-213**
Rated Heat Input		*Physical Size*	6272.00 Gallons
Manufacturer		*Operator ID*	211-213
Model		*Serial Number*	
Location Note	Tank Room		
Device Description	Each tank is 6272 gallons. Dimensions of each tank are: 9.79 ft D x 11.50 ft H. Closed roof, steel, not insulated, fermentation and storage use, equipped with PRV.		

18 Steel Tank 214

Device ID #	**111924**	***Device Name***	**Steel Tank 214**
Rated Heat Input		*Physical Size*	5787.00 Gallons
Manufacturer		*Operator ID*	214
Model		*Serial Number*	
Location Note	Tank Room		
Device Description	Dimensions: 9.92 ft D x 9.98 ft H. Closed roof, steel, not insulated, fermentation and storage use, equipped with PRV.		

19 Steel Tanks 215-220

Device ID #	**111936**	***Device Name***	**Steel Tanks 215-220**
Rated Heat Input		*Physical Size*	3030.00 Gallons
Manufacturer		*Operator ID*	215-220
Model		*Serial Number*	
Location Note	Tank Room		
Device Description	Each tank is 3030 gallons. Dimensions of each tank are: 7.35 ft D x 9.73 ft H. Closed roof, steel, not insulated, fermentation and storage use, equipped with PRV.		

20 Steel Tanks 331-332

Device ID #	**111905**	***Device Name***	**Steel Tanks 331-332**
Rated Heat Input		*Physical Size*	3111.00 Gallons
Manufacturer		*Operator ID*	331-332
Model		*Serial Number*	
Location Note	Outside by Bottling		
Device Description	Each tank is 3111 gallons. Dimensions of each tank are: 6.71 ft D x 11.58 ft H. Closed roof, steel, not insulated, fermentation and storage use, equipped with PRV.		

21 Steel Tanks 333-334, 345-346

Device ID #	**111901**	***Device Name***	**Steel Tanks 333-334, 345-346**
Rated Heat Input		*Physical Size*	3544.00 Gallons
Manufacturer		*Operator ID*	333-334, 345-346
Model		*Serial Number*	
Location Note	Outside by Bottling		
Device Description	Each tank is 3544 gallons. Dimensions of each tank are: 6.92 ft D x 13.21 ft H. Closed roof, steel, not insulated, fermentation and storage use, equipped with PRV.		

22 Steel Tanks 341-343

Device ID #	**111902**	***Device Name***	**Steel Tanks 341-343**
Rated Heat Input		*Physical Size*	1031.00 Gallons
Manufacturer		*Operator ID*	341-343
Model		*Serial Number*	
Location Note	Outside by Bottling		
Device Description	Each tank is 1031 gallons. Dimensions of each tank are: 4.71 ft D x 8.17 ft H. Closed roof, steel, not insulated, fermentation and storage use, equipped with PRV.		

23 Steel Tank 344

Device ID #	**111899**	***Device Name***	**Steel Tank 344**
Rated Heat Input		*Physical Size*	4432.00 Gallons
Manufacturer		*Operator ID*	344
Model		*Serial Number*	
Location Note	Outside by Bottling		
Device Description	Dimensions: 7.71 ft D x 13.5 ft H. Closed roof, steel, not insulated, fermentation and storage use, equipped with PRV.		

24 Steel Tanks 401-405, 411-415

Device ID #	**388059**	***Device Name***	**Steel Tanks 401-405, 411-415**
Rated Heat Input		*Physical Size*	14980.00 Gallons
Manufacturer		*Operator ID*	401-405, 411-415
Model		*Serial Number*	
Location Note	Tank Room		
Device Description	Each tank is 14980 gallons. Dimensions of each tank are: 11.25 ft D x 21.05 ft H. Closed roof, steel, insulated, white wine fermentation and red/white storage only, equipped with PRV.		

25 Steel Tanks 421, 423-424, 452

Device ID #	**388060**	***Device Name***	**Steel Tanks 421, 423-424, 452**
Rated Heat Input		*Physical Size*	14980.00 Gallons
Manufacturer		*Operator ID*	421, 423-424, 452
Model		*Serial Number*	
Location Note	Tank Room		
Device Description	Each tank is 14980 gallons. Dimensions of each tank are: 11.25 ft D x 21.05 ft H. Closed roof, 304 2B stainless steel, insulated, storage only, equipped with PRV.		

26 Steel Tanks 422, 431-434, 441-444, 451, 453-454

Device ID #	**388061**	***Device Name***	**Steel Tanks 422, 431-434, 441-444, 451, 453-454**
Rated Heat Input		*Physical Size*	20736.00 Gallons
Manufacturer		*Operator ID*	422, 431-434, 441-444, 451, 453-454
Model		*Serial Number*	
Location Note	Tank Room		
Device Description	Each tank is 20736 gallons. Dimensions of each tank are: 13.25 ft D x 20.99 ft H. Closed roof, 304 2B stainless steel, insulated, storage only, equipped with PRV.		

27 Steel Tanks 461-465, 471-475, 481-484

Device ID #	**388062**	***Device Name***	**Steel Tanks 461-465, 471-475, 481-484**
Rated Heat Input		*Physical Size*	7527.00 Gallons
Manufacturer		*Operator ID*	461-465, 471-475, 481-484
Model		*Serial Number*	
Location Note	Tank Room		
Device Description	Each tank is 7527 gallons. Dimensions of each tank are: 10.25 ft D x 13.05 ft H. Closed roof, 304 2B stainless steel, insulated, storage only, equipped with PRV.		

28 Steel Tanks 601-604

Device ID #	**111934**	***Device Name***	**Steel Tanks 601-604**
Rated Heat Input		*Physical Size*	1130.00 Gallons
Manufacturer		*Operator ID*	601-604
Model		*Serial Number*	
Location Note	Breezeway		
Device Description	Each tank is 1130 gallons. Dimensions of each tank are: 5.50 ft D x 6.79 ft H. Closed roof, steel, not insulated, fermentation and storage use, equipped with PRV.		

29 Steel Tanks 605-608

Device ID #	**111935**	***Device Name***	**Steel Tanks 605-608**
Rated Heat Input		*Physical Size*	1614.00 Gallons
Manufacturer		*Operator ID*	605-608
Model		*Serial Number*	
Location Note	Breezeway		
Device Description	Each tank is 1614 gallons. Dimensions of each tank are: 5.75 ft D x 8.75 ft H. Closed roof, steel, not insulated, fermentation and storage use, equipped with PRV.		

30 Steel Tank PTC1

Device ID #	**111939**	***Device Name***	**Steel Tank PTC1**
Rated Heat Input		*Physical Size*	351.00 Gallons
Manufacturer		*Operator ID*	PTC1
Model		*Serial Number*	
Location Note	Portable		
Device Description	Dimensions: 3.61 ft H. Closed roof, steel, not insulated, fermentation and storage use, equipped with PRV, portable		

31 Steel Tanks PTC2-PTC4

Device ID #	**111940**	***Device Name***	**Steel Tanks PTC2-PTC4**
Rated Heat Input		*Physical Size*	450.00 Gallons
Manufacturer		*Operator ID*	PTC2-PTC4
Model		*Serial Number*	
Location Note	Portable		
Device Description	Each tank is 450 gallons. Dimensions of each tank are: 4.48 ft H. Closed roof, steel, not insulated, fermentation and storage use, equipped with PRV, portable		

32 Steel Tanks PTC5-PTC6

Device ID #	**111941**	***Device Name***	**Steel Tanks PTC5-PTC6**
Rated Heat Input		*Physical Size*	550.00 Gallons
Manufacturer		*Operator ID*	PTC5-PTC6
Model		*Serial Number*	
Location Note	Portable		
Device Description	Each tank is 550 gallons. Dimensions of each tank are: 5.47 ft H.. Closed roof, steel, not insulated, fermentation and storage use, equipped with PRV, portable		

33 Steel Tanks PTC9-PTC12

Device ID #	**111943**	***Device Name***	**Steel Tanks PTC9-PTC12**
Rated Heat Input		*Physical Size*	680.00 Gallons
Manufacturer		*Operator ID*	PT9-PT12
Model		*Serial Number*	
Location Note	Portable		
Device Description	Each tank is 680 gallons. Dimensions of each tank are: 4.71 ft D x 5.35 ft H. Closed roof, steel, not insulated, fermentation and storage use, equipped with PRV.		

34 Steel Tanks PTC21-PTC24

Device ID #	**111942**	***Device Name***	**Steel Tanks PTC21-PTC24**
Rated Heat Input		*Physical Size*	550.00 Gallons
Manufacturer		*Operator ID*	PTC21-PTC24
Model		*Serial Number*	
Location Note	Portable		
Device Description	Each tank is 550 gallons. Dimensions of each tank are: 5.42 ft H. Closed roof, steel, not insulated, fermentation and storage use, equipped with PRV.		

35 NoMoVo Wine Emission Capture System

Device ID #	**386512**	***Device Name***	**NoMoVo Wine Emission Capture System**
Rated Heat Input		*Physical Size*	
Manufacturer		*Operator ID*	
Model		*Serial Number*	
Location Note			
Device Description	Up to six wine emission capture and control units, Connected to fermentation tank(s), each system contains a wet scrubber with continuously recycled slurry tank, equipped with sample port, optional use		

36 EcoPAS System

Device ID #	**388029**	***Device Name***	**EcoPAS System**
Rated Heat Input		*Physical Size*	
Manufacturer	EcoPAS LLC	*Operator ID*	TBD
Model		*Serial Number*	TBD
Location Note			
Device Description	Optional use, operational pressure of 4.5" water column, maximum flow of 350 scfm, equipped with pressure, temperature, flow, and VOC sensors, near horizontal orientation		

36.1 Condensate Collection Vessels

Device ID #	**388032**	***Device Name***	**Condensate Collection Vessels**
Rated Heat Input		*Physical Size*	15.00 Gallons
Manufacturer		*Operator ID*	
Model		*Serial Number*	
Location Note			
Device Description	Three vessels, stainless steel, used to collect condensate from the EcoPAS system, set up at various capture points in the system, captured condensate is gravity fed		

36.2 Stainless Steel Tote

Device ID #	**388033**	***Device Name***	**Stainless Steel Tote**
Rated Heat Input		*Physical Size*	250.00 Gallons
Manufacturer		*Operator ID*	
Model		*Serial Number*	
Location Note			
Device Description	Holds captured condensate after measurements are taken from the condensate collection vessels		

37 Barrel Storage Room

Device ID #	**388058**	***Device Name***	**Barrel Storage Room**
Rated Heat Input		*Physical Size*	
Manufacturer		*Operator ID*	
Model		*Serial Number*	
Location Note			
Device Description	Directly to the North of the Tank Room, barrel storage area approximately 126' x 14'.		

B EXEMPT EQUIPMENT

1 Glycol System

Device ID #	**388030**	***Device Name***	**Glycol System**
Rated Heat Input		*Physical Size*	
Manufacturer	York	*Operator ID*	
Model	YVAA0273DGV46	*Serial Number*	
Part 70 Insig?	No	*District Rule Exemption:*	201.A No Potential To Emit Air Contaminants
Location Note			
Device Description	Twin screw compressor, circulates glycol to temperature control tanks and condense ethanol vapor in the EcoPAS system		

2 Glycol Backup System

Device ID #	**388031**	***Device Name***	**Glycol Backup System**
Rated Heat Input		*Physical Size*	
Manufacturer	Trane	*Operator ID*	
Model	RTAA 1004XF01A1COKBDFN	*Serial Number*	U96D33776
Part 70 Insig?	No	*District Rule Exemption:* 201.A No Potential To Emit Air Contaminants	
Location Note			
Device Description	Backup system, rotary screw, two compressors, 87" x 207" x 90", circulates glycol to temperature control tanks and condense ethanol vapor in the EcoPAS system		

E DE-PERMITTED EQUIPMENT

1 Steel Tanks PTC101-PTC103

Device ID #	**112690**	***Device Name***	**Steel Tanks PTC101-PTC103**
Rated Heat Input		*Physical Size*	350.00 Gallons
Manufacturer		*Operator ID*	PTC101-PTC103
Model		*Serial Number*	
Depermitted		*Facility Transfer*	
Device Description	Each tank is 350 gallons. Dimensions of each tank are: 4.93 ft D x 3.5 ft H. Closed roof, steel, not insulated, fermentation and storage use, equipped with PRV.		

2 Steel Tanks W1-W6

Device ID #	**112691**	***Device Name***	**Steel Tanks W1-W6**
Rated Heat Input		*Physical Size*	2098.00 Gallons
Manufacturer		*Operator ID*	W1-W6
Model		*Serial Number*	
Depermitted		*Facility Transfer*	
Device Description	Each tank is 2098 gallons. Dimensions of each tank are: 6.6 ft D x 8.0 ft H. Closed roof, steel, not insulated, combination use, equipped with PRV.		

Santa Barbara County
Air Pollution Control District

PERMIT EVALUATION FOR
PERMIT TO OPERATE 14696

1.0 BACKGROUND

1.1 General: Central Coast Wine Services ("CCWS") was issued an Authority to Construct/Permit to Operate ("ATC/PTO") for a wine processing facility at 2717 Aviation Way in Santa Maria, California on June 5, 2009. This permit was issued to bring existing equipment at this wine center under permit and ensure compliance with District rules and regulations. This was the first permit for this facility.

Based on the emission estimates for the facility, the following District New Source Review (Regulation VIII) requirements were triggered: BACT and Offsets. The District determined that BACT, while technically feasible, was not cost effective at that time of permit issuance. CCWS was allowed to exceed the offset thresholds during the fall 2009 harvest season in order to test potential control technologies. CCWS also engaged an environmental engineering firm to research ROC emission reduction credits ("ERCs"), but was unsuccessful in finding or creating any ERCs. Per the results of these investigations, CCWS made the decision to limit fermentation in future harvest years in order to keep ethanol emissions from fermentation and wine storage below the offsets thresholds.

An application for a permit modification to decrease the total emissions from the facility to less than 55 pounds per day and 10 tons per year was received on July 6, 2010. This permit modification allowed for increased flexibility between red wine fermentation, white wine fermentation, and wine aging/storage in wooden barrels in order to better accommodate the business needs of CCWS. In order to allow for this increase in production flexibility, the permit also required weekly reporting during fermentation season in order to ensure daily emissions limits were not exceeded. Due to the decrease in wine production, 49 stainless steel fermentation tanks were removed, and all wooden barrels in the "Barrel Room" were relocated to the main operations room.

On August 5, 2013, CCWS electively applied to install a NoMoVo wine emission capture and control system to control ethanol emissions from fermentation activities at their wine center. On September 23, 2013, final ATC 14257 was issued for the installation of the NoMoVo system, and the unit began operations on September 27, 2013. The system was used successfully throughout the 2013 harvest and fermentation season to reduce ethanol emissions and allow CCWS to increase their daily wine fermentation without exceeding their permit emission limits. A final Permit to Operate was issued on December 13, 2013.

ATC 14350 was issued on July 28, 2014 for the installation of forty (40) fermentation/storage tanks and up to six (6) NoMoVo wine emission capture and control systems. The uncontrolled potential to emit from the new fermentation tanks exceeded the Best Available Control Technology (BACT) threshold of 25 lbs/day, therefore BACT was required for this project. CCWS proposed the installation of up to 6 additional NoMoVo emission capture and control systems and stated that the NoMoVo system was achieved-in-practice BACT for this project. BACT controls were required to be implemented for all fermentation activities in the new tanks.

Due to the installation of new fermentation/storage tanks authorized by ATC 14350, the wooden barrels that had been relocated to the main operations area were removed to provide space for the new tanks. CCWS applied for a permit to reinstall the "Barrel Room" directly to the north of the main operations Tank Room area. ATC 14350-01 was issued on September 23, 2014 the reinstallation of the barrel storage room as well as all of the modifications authorized by ATC 14350. For simplicity this permit superseded ATC 14350 in its entirety. The wine fermentation and storage tanks subject to ATC 14350 and this permit were installed; however, the SCDP requirements were never triggered since these tanks were used exclusively for wine storage. Only existing oak aging/storage barrels were moved from the Tank Room to the Barrel Room. This permit was cancelled on July 21, 2015 due to the vendor's reluctance to perform emission control device inlet/outlet BACT performance source testing. This, coupled with the lack of vendor data to perform a BACT cost effectiveness analysis, nullified the District's prior BACT determination for the CCWS facility. The BACT determination submitted to the ARB and EPA BACT databases has been removed. Neither control system, NoMoVo or EcoPAS, are considered BACT.

The application for ATC 14632 was submitted to the District on May 1, 2015 for the installation of the EcoPAS capture and control system at the facility, to be used as BACT on the 40 new tanks permitted under ATC 14350-01. For the reasons noted above, this permit application was withdrawn on July 21, 2015.

CCWS submitted a new application for ATC 14696 on July 21, 2015. The District deemed the application complete on July 22, 2015. This permit is for the installation of thirty stainless steel wine tanks, up to six NoMoVo capture and control systems, one EcoPAS capture and control system, and the reinstallation of the Barrel Room. Ten of the thirty stainless steel tanks will be used for white wine fermentation or wine storage. The remaining thirty tanks will be used for wine storage only and are prohibited from being used for any fermentation. The uncontrolled potential to emit for this project is below 25 pounds per day and BACT is not required. Since BACT is not required, the NoMoVo and EcoPAS systems may be used at CCWS' discretion. Finally, the equipment list has been updated to reflect CCWS' most current tank numbering system.

PTO 14969 was submitted to the District on September 28, 2015 and deemed complete on September 29, 2015. This permit includes updates to the equipment list based on the SCDP inspection and application submittal. The District inspector noted no other issues during the SCDP inspection. This permit supersedes ATC 14969 and Reeval 12733-R2. PTO 14969 will be the main facility permit following final issuance.

1.2 Permit History:

PERMIT	FINAL ISSUED	PERMIT DESCRIPTION
ATC 14257	09/23/2013	Ethanol emission capture project.
PTO 14257	12/13/2013	Ethanol emission capture project.
ATC 14350	07/28/2014	Add storage tanks.
ATC Mod 14350 01	09/23/2014	Add barrel room. This permit also supersedes ATC 14350, which was for the addition of 40 new stainless steel fermentation/storage tanks and up to 6 NoMoVo emission capture and control systems. BACT was triggered.
Reeval 12733 R2	06/25/2015	Permit reevaluation for fermentation, aging, and storage of wine. Includes control system.
ATC 14696	07/24/2015	EcoPAS/10 new insulated tanks, add 16k room and add 30 stainless steel wine storage tanks

1.3 Compliance History:

VIOLATION TYPE	NUMBER	ISSUE DATE	DESCRIPTION OF VIOLATION
NOV	9094	05/21/2008	Failure to comply with the provisions of District Rule 802.
NOV	9111	01/16/2009	Operating two (2) Cummins spark ignition engines rated 116 BHP from 1998 to Dec. 2008 w/o permit. Also cited for operating in violation of Rule 333 125 ppmv at 15% O2 NOx emission limit for lean-burn engine

2.0 ENGINEERING ANALYSIS

2.1 Equipment/Processes: Central Coast Wine Services is an operational winery which receives fruit for winemaking, bottles wine, warehouses cases of bottled wine, and ships cases of bottled wine. Central Coast Wine Services is a Federally Licensed Bonded winery which allows other licensed wineries known as Alternating Proprietors (AP) and Lessee Operators to lease space or rent space for winemaking. Emissions occur from the fermentation and aging/storage of wine. This permit only authorizes the CCWS and AP operations.

Lessee operators are handled separately by the District as it was determined, based on information from CCWS that Lessees are not under common ownership, control, or operation with the activities subject to this permit.

2.2 Emission Controls: The emissions from storage and aging of wine in oak barrels in uncontrolled. The emissions from wine fermentation are controlled by the either the EcoPAS or NoMoVo emission capture and control systems.

When controlled using the NoMoVo system, exhaust gases from the fermentation tanks pass through ducting to the system which extracts ROCs from the off-gas before release to atmosphere. The NoMoVo capture and control system uses a wet scrubber to capture ethanol in a slurry tank.

When the slurry is saturated with ethanol, it is drained from the scrubber and treated or disposed per a District-approved method.

The EcoPAS ethanol capture and control system works passively to control emissions from wine fermentation. Enclosed tanks are connected to a common manifold where exhaust gases are routed to the control system. Ethanol and water vapors are condensed using a glycol chiller when the exhaust gases travel through the EcoPAS system. Condensate is collected in stainless steel vessels at three locations in the system. The condensate is treated or disposed per a District-approved method.

Emission controls are optional for the fermentation tanks and will be used at Central Coast Wine Services' discretion to comply with the facility wide emission limits.

2.3 Emission Factors: Emission factors are documented in the District's spreadsheet titled "Winery Calculations (ver 2.4).xls", available in the Attachment A. Fermentation emissions are based on a 2005 reference from the ARB. Oak barrel aging/storage losses are based on mass balance techniques using an assumed annual wine loss rate (due to evaporation). Per the SJVUAPCD RACT report on wineries, the typical wine loss ranged from 1-5 percent. The District's default wine loss value is 3 percent.

2.4 Reasonable Worst Case Emission Scenario: Worst case total daily emissions are limited to 54.99 lb/day. Worst case annual emissions are limited to 9.99 tons per year. Both the daily and annual emissions limits allow for a flexible combination of red wine fermentation and white wine fermentation as well as wine storage and aging in oak barrels

2.5 Emission Calculations: CCWS calculates real time daily and total annual fermentation and storage emissions according to the District-approved *Monitoring, Recordkeeping, and Reporting Plan.* This method is used to more accurately reflect actual peak daily emissions, as requested by CCWS, to comply with daily emission limits. Fermentation and storage emissions will be calculated using the District emission factors presented in the Attachment A. CCWS will report daily and annual emissions according to the District-approved *Monitoring, Recordkeeping, and Reporting Plan.*

When the NoMoVo wine emission capture and control systems are operated, CCWS will obtain a sample from the dedicated sample port on each unit each time the slurry is drained and analyze the ethanol concentration via a portable density meter. The results will be used to calculate mass of ethanol captured and controlled using the equation presented in the Attachment B.
When the EcoPAS wine emission capture and control system is operated, CCWS will determine the total daily volume of the captured condensate in the stainless steel collection vessels (Device ID: 388032). A sample of the condensate will be sent to a District-approved laboratory to determine the sample's ethanol content. The sampling procedure and relevant equations to calculate the mass of captured ethanol can be found in Attachment B.

The uncontrolled emissions are calculated using District emission factors. The daily controlled emissions are equal to the uncontrolled emissions minus the daily mass of ethanol captured and controlled.

2.6 Special Calculations: The emissions have been calculated for CCWS and AP operations. Lessee operations are not covered under this permit. In order to provide flexibility, daily and annual mass emissions from fermentation and storage are limited, instead of gallons of wine fermented and stored on a daily and annual basis. CCWS will follow the District- approved *Monitoring, Recordkeeping, and Reporting Plan* to track emissions and usage data.

2.7 BACT Analyses: The uncontrolled potential to emit of the ten new white wine fermentation tanks is equal to 24.79 lbs/day (148,710 gallons × 2.50 lb/1000 gallon ÷ 15-day fermentation cycle = 24.79 lbs/day), which is below the Best Available Control Technology (BACT) threshold of 25.00 lbs/day. Therefore, BACT is not required for this project.

2.8 Enforceable Operational Limits: The permit has enforceable operating conditions that ensure the equipment is operated properly. The permit limits total emissions from wine produced by fermentation and wine aged/stored in oak barrels for CCWS and AP operations. Total daily emissions are restricted to less than 55 lb/day and the total annual emissions are restricted to less than 10 tons per year. In addition, Lessee operations are not authorized by this permit.

2.9 Monitoring Requirements: Monitoring of the equipment's operational limits are required to ensure that these are enforceable. CCWS is required to track the amount of red and white wine produced by fermentation and aged/stored in oak barrels on a daily and annual basis. The permittee is also required to monitor the amount of ethanol captured and controlled by the NoMoVo and EcoPAS systems on a daily basis when captured ethanol is quantified for the daily emission spreadsheet. This permit requires the submittal of a revised *Monitoring, Recordkeeping, and Reporting Plan* to incorporate the requirements for the EcoPAS capture and control system. CCWS will follow the District-approved *Monitoring, Recordkeeping, and Reporting Plan* to track emissions and usage data. CCWS will monitor the AP activities to ensure that they provide accurate data and that their operations comply with this permit and District rules.

2.10 Recordkeeping and Reporting Requirements: The permit requires that the data which is monitored be recorded and reported to the District. CCWS will follow the District-approved *Monitoring, Recordkeeping, and Reporting Plan* to track daily wine fermentation and storage data, as well as the data necessary to quantify emission reductions from the NoMoVo and EcoPAS control systems.

3.0 REEVALUATION REVIEW (not applicable)

4.0 REGULATORY REVIEW

4.1 Partial List of Applicable Rules:

Rule 201.	Permits Required
Rule 202.	Exemptions to Rule 201
Rule 205.	Standards for Granting Permits
Rule 301.	Circumvention
Rule 302.	Visible Emissions
Rule 303.	Nuisance

Rule 317.	Organic Solvents
Rule 324.	Disposal and Evaporation of Solvent
Rule 801.	New Source Review
Rule 802.	Nonattainment Review
Rule 803.	Prevention of Significant Deterioration
Rule 810	Federal Prevention of Significant Deterioration

4.2 Rules Requiring Review: None.

4.3 NEI Calculations: The net emission increase calculation is used to determine whether certain requirements must be applied to a project (e.g., offsets, AQIA, PSD BACT). This permit does not authorize any increase in permitted emissions, and therefore does not contribute to the NEI and so the NEI for this permit is zero. The facility NEI table can be found in Attachment C.

5.0 AQIA

The project is not subject to the Air Quality Impact Analysis requirements of Regulation VIII.

6.0 OFFSETS/ERCs

6.1 Offsets: The emission offset thresholds of Regulation VIII are not exceeded.

6.2 ERCs: This source does not generate emission reduction credits.

7.0 AIR TOXICS

An air toxics health risk screening was performed for this project when it was initially permitted under ATC/PTO 12733. The toxics emissions were calculated using the emission factors provided in AP-42 Chapter 9.12.2 Wines and Brandy, Table 9.12.2-1 Emission Factors for Wine Fermentation (10/95). OEHHA's risk values are for cancer, chronic, and acute affects. Target organs affected by toxic air contaminants for both chronic and acute toxicity were determined using Permit Application Package "L", Version 7.0, Effective for Applications Deemed Complete on or after July 1, 2005. SCREEN3 was used for the air dispersion modeling.

Cancer risk and chronic and acute non-cancer Hazard Index (HI) risk values were calculated and compared to significance thresholds for cancer risk and chronic and acute non-cancer risk adopted by the District's Board of Directors. The calculated risk values and applicable thresholds are as follows: A cancer risk of 0.01 in a million, which is below the District's significant risk threshold of 10 in a million; an acute non-cancer risk of 0.0165, which is below the District's significant risk threshold of 1.0; and, a chronic non-cancer risk of 0.0015, which is below the District's significant risk threshold of 1.0. The air toxics health risk screening results are documented in the Attachment D.

8.0 CEQA / LEAD AGENCY

The District is the lead agency under CEQA for this project. This project is exempt from CEQA pursuant to the Environmental Review Guidelines for the Santa Barbara County Air Pollution Control District (revised November 16, 2000). Appendix A (*District Projects Exempt from CEQA*

and *Equipment or Operations Exempt from CEQA*) provides an exemption specifically for permits to operate, and reevaluations thereof. No further action is necessary.

9.0 SCHOOL NOTIFICATION

A school notice pursuant to the requirements of H&SC §42301.6 was not required.

10.0 PUBLIC and AGENCY NOTFICATION PROCESS/COMMENTS ON DRAFT PERMIT

10.1 This project was not subject to public notice.

10.2 Permittee draft comments and District responses can be found in Attachment G.

11.0 FEE DETERMINATION

Fees for the District's work efforts are assessed on a fee basis. The Project Code is *350150* (*Wineries*). See Attachment F for the fee calculations. Note that only equipment originally permitted under ATC 14969 have permit fees.

12.0 RECOMMENDATION

It is recommended that this permit be granted with the conditions as specified in the permit.

Kevin Brown	March 2, 2016		3/21/2016
AQ Engineer/Technician	Date	Supervisor	Date

13.0 ATTACHMENT(S)

A. Emission Calculations
B. Controlled Emission Calculations
C. IDS Tables
D. HRA Screening Documentation
E. Facility Maps
F. Fee Statement
G. Draft Comments

ATTACHMENT A
Emission Calculations

Project Name: **PTO 14696**
Date: **2-Feb-16**

ver 2.4

SBCAPCD Wine Production Emission Factors

	Red	White	Units	Reference
Fermentation	6.20	2.50	lb/1000 gal	ARB, March 2005
Aging/Storage	27.83	25.83	lb/1000 gal-yr	APCD

Notes:

(a) Aging emission factor based on % loss wine per year in oak cooperage. (ETOH = ethanol)

- Aging EF = (gal wine evap/gal wine) * (lb wine evap/gal wine evap) * (lb ETOH/lb wine evap)*(1000/1000)

SG ETOH =	0.79		MSDS
Density of Water =	8.34	lb/gal	standard
Density ETOH =	6.59	lb/gal	calculated
ETOH Vol % Red =	14.00%	gal/gal wine	assumption
ETOH Vol % White =	13.00%	gal/gal wine	assumption
ETOH Wt % Red =	11.40%	lb/lb wine	calculated
ETOH Wt % White =	10.56%	lb/lb wine	calculated
Density (Red Wine) =	8.14	lb/gal	calculated
Density (Wt Wine) =	8.16	lb/gal	calculated
% Wine Loss by Vol =	3.0%	gal/gal wine	APCD (loss of wine)

notes:

- brown cells are calculations
- black cells are APCD default values

ATTACHMENT B
Controlled Emission Calculations

NoMoVo System

Mass balance over one cycle of NoMoVo system:

$$\Delta M = Vapor_{in} - Vapor_{out} - Slurry_{out}$$
$$\Delta M = M_f - M_i$$
$$where \quad M_f = V_f \times ETOH_f \times 6.6\frac{lb}{gal}$$
$$M_i = V_i \times ETOH_i \times 6.6\frac{lb}{gal}$$
$$\Rightarrow Vapor_{out} = Vapor_{in} - Slurry_{out} - \Delta M$$
$$\because Assume\, Slurry_{out} = 0$$
$$\because Assume\, V_f = V_i$$
$$\because \Delta M = M_f - M_i = (V_f \times ETOH_f - V_i \times ETOH_i) \times 6.6\frac{lb}{gal}$$
$$\therefore Vapor_{out} = Vapor_{in} - \left[V_f \times ETOH_f - V_f \times ETOH_f + V_f \times ETOH_f - V_i \times ETOH_i\right] \times 6.6\frac{lb}{gal}$$
$$= Vapor_{in} - V_i\left[ETOH_f - ETOH_i\right] \times 6.6\frac{lb}{gal}$$

The mass of vapor emitted each 24 hour period is calculated as:

$$\boxed{Vapor_{out} = Vapor_{in} - V_i \times \left(ETOH_f - ETOH_i\right) \times 6.6\frac{lb}{gal}}$$

Where:

ΔM = change in mass of ethanol (lb)
$Vapor_{in}$ = mass of uncontrolled ethanol emissions into NoMoVo (lb)
$Vapor_{out}$ = mass of controlled ethanol emissions out of NoMoVo (lb)
$Slurry_{out}$ = mass of ethanol in NoMoVo slurry (lb)
M_f = final mass of ethanol (lb)
M_i = initial mass of ethanol (lb)
V_i = slurry volume at the beginning of the 24 hour period (gallons)
V_f = slurry volume at the end of the 24 hour period (gallons)
$ETOH_i$ = ethanol volume fraction at the beginning of the 24 hour period
$ETOH_f$ = ethanol volume fraction at the end of the 24 hour period
6.6 lb/gal = ethanol density

ATTACHMENT B
Controlled Emission Calculations

EcoPAS System

1. Record liquid volumes from external volume scale for all the condensate collection vessels:
   a. Pre, P
   b. Mid, M
   c. Final, F

2. Sum all three volumes, $\sum(P + M + F)$ = Total condensate volume, V in gallons

3. Calculate volume fraction for each vessel:
   a. P/V x 100 = P_f
   b. M/V x 100 = M_f
   c. F/V x 100 = F_f

4. Note that $P_f + M_f + F_f = 100$

5. A single sample of condensate for laboratory analysis will be used by filling a 100ml graduated cylinder, or other sample vessel with:

   $\sum(Pf + Mf + Ff)$

   Where each volume is measured in mL (Note: if the laboratory requires a larger volume each measurement can be scaled linearly).

6. Measurement of EtOH captured by EcoPAS system calculated from the percent EtOH measured by the laboratory and the total volume from the condensate collection vessels:

   EtOH captured = $\%EtOH_{Vinquiry}$ x V x 6.6 lb/gal

ATTACHMENT C
IDS Tables

PERMIT POTENTIAL TO EMIT

	NO_x	ROC	CO	SO_x	PM	PM_{10}
lb/day		54.99				
lb/hr						
TPQ						
TPY		9.99				

FACILITY POTENTIAL TO EMIT

	NO_x	ROC	CO	SO_x	PM	PM_{10}
lb/day		54.99				
lb/hr						
TPQ						
TPY		9.99				

FACILITY NEI90

	NO_x	ROC	CO	SO_x	PM	PM_{10}
lb/day		54.99				
lb/hr						
TPQ						
TPY		9.99				

Notes:
(1) Emissions in these tables are from IDS.
(2) Because of rounding, values in these tables shown as 0.00 are less than 0.005, but greater than zero.

ATTACHMENT D
HRA Screening Documentation

AIR TOXIC EMISSIONS

PTO 14969

Central Coast Wine Services

	Acetaldehyde (lb/sec)	Hrdrogen Sulfide (lb/sec)	Methanol (lb/sec)	Acetaldehyde (lb/1000 gal)	Hrdrogen Sulfide (lb/1000 gal)	Methanol (lb/1000 gal)
CCWS & AP Red Wine Production (gal wine/sec)						
0.0187	5.05E-08	3.18E-08	4.68E-08	2.70E-03	1.70E-03	2.50E-03
CCWS & AP White Wine Production (gal wine/sec)						
0.065	4.65E-09	9.05E-08	4.14E-08	7.20E-05	1.40E-03	6.40E-04
Total	5.52E-08	1.22E-07	8.81E-08			

Notes:

(1) Based on 590,000 gallons red wine produced per year.

(2) Based on 2,038,000 gallons white wine produced per year.

ATTACHMENT D
HRA Screening Documentation

CALCULATION SUMMARY FOR HEALTH RISK ASSESSMENT

PTO 14969

Central Coast Wine Services

The risk (cancer and chronic non-cancer) attributed to the emission of toxic contaminants from this project is calculated as follows:

$R = [X_a] \times [E_T / E_S] \times 0.1 \times [UR]$

where:

R = Individual excess lifetime cancer risk

Xa = Max 1 hour concentration from Screen3 model results (ug/m^3)

E_T = Actual toxic emission rate from source stack (g/sec)

E_S = Default Screen 3 emission rate (established at 1 g/sec)

UR = Unit Risk Value

Chronic HI = [Xa] x [ET / ES] x 0.1 / [REL]

where:

Chronic HI = Chronic Hazard Index

Xa = Max 1 hour concentration from Screen3 model results (ug/m^3)

E_T = Actual toxic emission rate from source stack (g/sec)

E_S = Default Screen 3 emission rate (established at 1 g/sec)

REL = Chronic Reference Exposure Level

Activity	Xa
CCWS & AP	1790

CCWS & AP Winery Production

Cancer Risk	Xa	ET	Es	URF	Risk	Chronic Inhalation REL	Chronic HI
	(ug/m3)	(g/sec)	(g/sec)	1/(ug/m3)		(ug/m3)	
Acetaldehyde	1790	2.50E-05	1	2.70E-06	1.21E-08	9E+00	0.0005
Methanol	1790	4.00E-05	1	ND	ND	4E+03	0.0000
Hydrogen Sulfide	1790	5.55E-05	1	ND	ND	1E+01	0.0010
				Cancer Risk	**1.21E-08**	**Chronic HI**	**0.0015**

ATTACHMENT D
HRA Screening Documentation

Winery Emissions

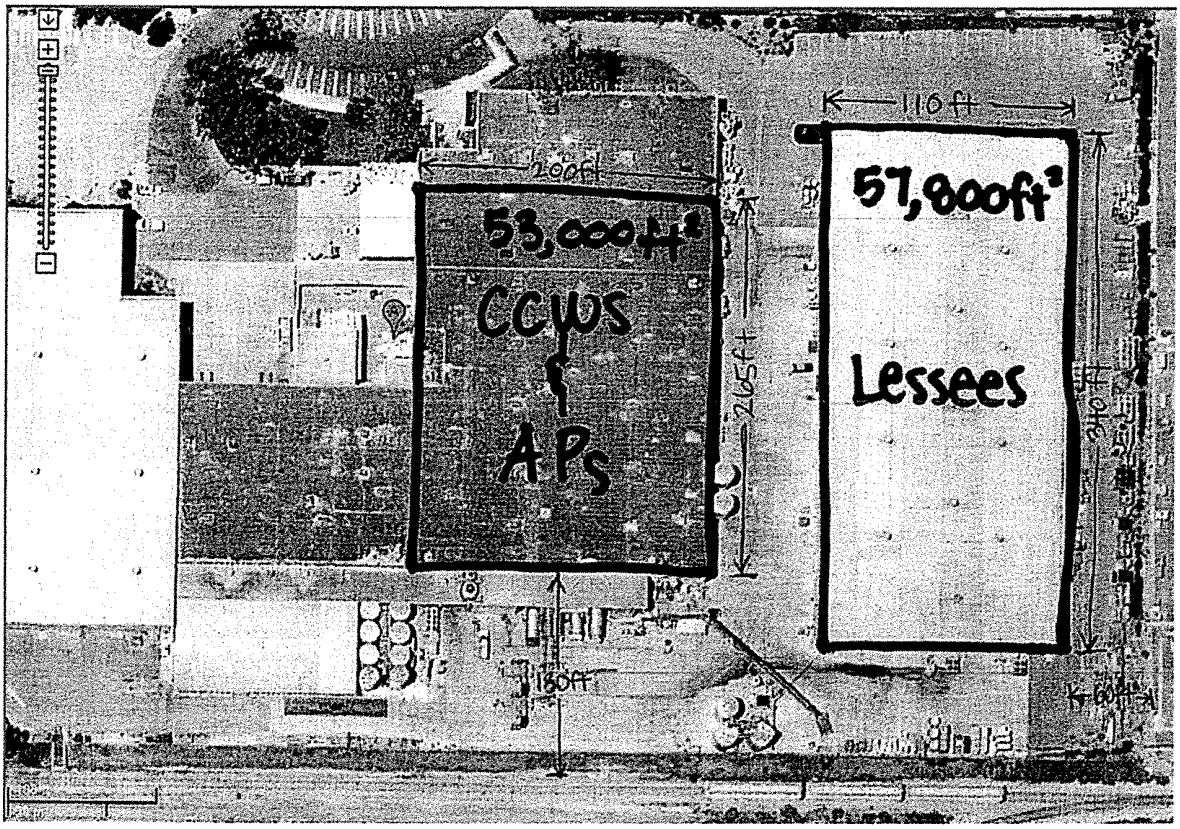
OPTIONS	
Volume Source	CCWS & AP
Rural	
Flat	
SOURCE	
Emission Rate	1 g/sec
Release Height	20 ft
Initial Horiz Dim	53.54 ft
Initial Vert Dim	18.60 ft
RECEPTORS	
Minimum Distance	130 ft
Flagpole Height	1.5 m

Notes:

(1) Release height is half of the volume source height (building height).

(2) Initial Horiz. Dim. is calculated using the square length of the side of the building (230.22 ft) divided by 4.3.

(3) Initial Vert. Dim. is calculated using the height of the building (40 ft) divided by 2.15.



ATTACHMENT D
HRA Screening Documentation

11:17:29
*** SCREEN3 MODEL RUN ***
*** VERSION DATED 96043 ***

CCWS and AP vol, flat, rural

SIMPLE TERRAIN INPUTS:
SOURCE TYPE = VOLUME
EMISSION RATE (G/S) = 1.00000
SOURCE HEIGHT (M) = 6.0960
INIT. LATERAL DIMEN (M) = 16.3190
INIT. VERTICAL DIMEN (M) = 5.6693
RECEPTOR HEIGHT (M) = 1.5000
URBAN/RURAL OPTION = RURAL

THE REGULATORY (DEFAULT) MIXING HEIGHT OPTION WAS SELECTED.
THE REGULATORY (DEFAULT) ANEMOMETER HEIGHT OF 10.0 METERS WAS ENTERED.

BUOY. FLUX = 0.000 M**4/S**3; MOM. FLUX = 0.000 M**4/S**2.

*** FULL METEOROLOGY ***

****
*** SCREEN AUTOMATED DISTANCES ***
****

*** TERRAIN HEIGHT OF 0. M ABOVE STACK BASE USED FOR FOLLOWING DISTANCES ***

DIST (M)	CONC (UG/M**3)	STAB	U10M (M/S)	USTK (M/S)	MIX HT (M)	PLUME HT (M)	SIGMA Y (M)	SIGMA Z (M)	DWASH
40.	1790.	6	1.0	1.0	10000.0	6.10	17.66	6.24	NO
100.	1570.	6	1.0	1.0	10000.0	6.10	19.64	7.09	NO
200.	1260.	6	1.0	1.0	10000.0	6.10	22.89	8.44	NO
300.	1024.	6	1.0	1.0	10000.0	6.10	26.08	9.72	NO
400.	867.8	6	1.0	1.0	10000.0	6.10	29.24	10.54	NO
500.	731.7	6	1.0	1.0	10000.0	6.10	32.37	11.65	NO
600.	627.8	6	1.0	1.0	10000.0	6.10	35.46	12.67	NO
700.	545.2	6	1.0	1.0	10000.0	6.10	38.52	13.65	NO
800.	486.6	6	1.0	1.0	10000.0	6.10	41.56	14.31	NO
900.	432.6	6	1.0	1.0	10000.0	6.10	44.58	15.16	NO
1000.	387.6	6	1.0	1.0	10000.0	6.10	47.57	15.99	NO
1100.	349.9	6	1.0	1.0	10000.0	6.10	50.55	16.79	NO
1200.	317.7	6	1.0	1.0	10000.0	6.10	53.50	17.58	NO
1300.	290.2	6	1.0	1.0	10000.0	6.10	56.44	18.34	NO
1400.	266.3	6	1.0	1.0	10000.0	6.10	59.36	19.08	NO
1500.	245.5	6	1.0	1.0	10000.0	6.10	62.26	19.81	NO
1600.	227.3	6	1.0	1.0	10000.0	6.10	65.15	20.52	NO
1700.	211.1	6	1.0	1.0	10000.0	6.10	68.02	21.22	NO
1800.	200.8	6	1.0	1.0	10000.0	6.10	70.88	21.43	NO
1900.	188.1	6	1.0	1.0	10000.0	6.10	73.73	22.05	NO
2000.	176.9	6	1.0	1.0	10000.0	6.10	76.56	22.62	NO
2100.	166.8	6	1.0	1.0	10000.0	6.10	79.39	23.18	NO
2200.	157.6	6	1.0	1.0	10000.0	6.10	82.20	23.73	NO
2300.	149.2	6	1.0	1.0	10000.0	6.10	85.00	24.27	NO
2400.	141.6	6	1.0	1.0	10000.0	6.10	87.79	24.80	NO

ATTACHMENT D
HRA Screening Documentation

2500.	134.6	6	1.0	1.0	10000.0	6.10	90.57	25.32	NO
2600.	128.2	6	1.0	1.0	10000.0	6.10	93.34	25.84	NO
2700.	122.2	6	1.0	1.0	10000.0	6.10	96.09	26.34	NO
2800.	116.8	6	1.0	1.0	10000.0	6.10	98.84	26.84	NO
2900.	113.0	6	1.0	1.0	10000.0	6.10	101.59	27.00	NO
3000.	108.4	6	1.0	1.0	10000.0	6.10	104.32	27.41	NO
3500.	89.86	6	1.0	1.0	10000.0	6.10	117.85	29.38	NO
4000.	76.18	6	1.0	1.0	10000.0	6.10	131.20	31.21	NO
4500.	65.76	6	1.0	1.0	10000.0	6.10	144.39	32.92	NO
5000.	57.59	6	1.0	1.0	10000.0	6.10	157.42	34.54	NO
5500.	51.03	6	1.0	1.0	10000.0	6.10	170.32	36.07	NO
6000.	45.68	6	1.0	1.0	10000.0	6.10	183.10	37.53	NO
6500.	41.23	6	1.0	1.0	10000.0	6.10	195.76	38.93	NO
7000.	37.60	6	1.0	1.0	10000.0	6.10	208.31	40.15	NO
7500.	34.50	6	1.0	1.0	10000.0	6.10	220.77	41.31	NO
8000.	31.84	6	1.0	1.0	10000.0	6.10	233.13	42.42	NO
8500.	29.51	6	1.0	1.0	10000.0	6.10	245.41	43.49	NO
9000.	27.48	6	1.0	1.0	10000.0	6.10	257.60	44.53	NO
9500.	25.67	6	1.0	1.0	10000.0	6.10	269.72	45.53	NO
10000.	24.07	6	1.0	1.0	10000.0	6.10	281.76	46.51	NO
15000.	14.45	6	1.0	1.0	10000.0	6.10	398.76	54.90	NO
20000.	10.27	6	1.0	1.0	10000.0	6.10	510.90	60.31	NO
25000.	7.885	6	1.0	1.0	10000.0	6.10	619.41	64.87	NO
30000.	6.351	6	1.0	1.0	10000.0	6.10	725.01	68.84	NO
40000.	4.582	6	1.0	1.0	10000.0	6.10	929.26	74.49	NO
50000.	3.558	6	1.0	1.0	10000.0	6.10	1126.17	79.19	NO

MAXIMUM 1-HR CONCENTRATION AT OR BEYOND 40. M:

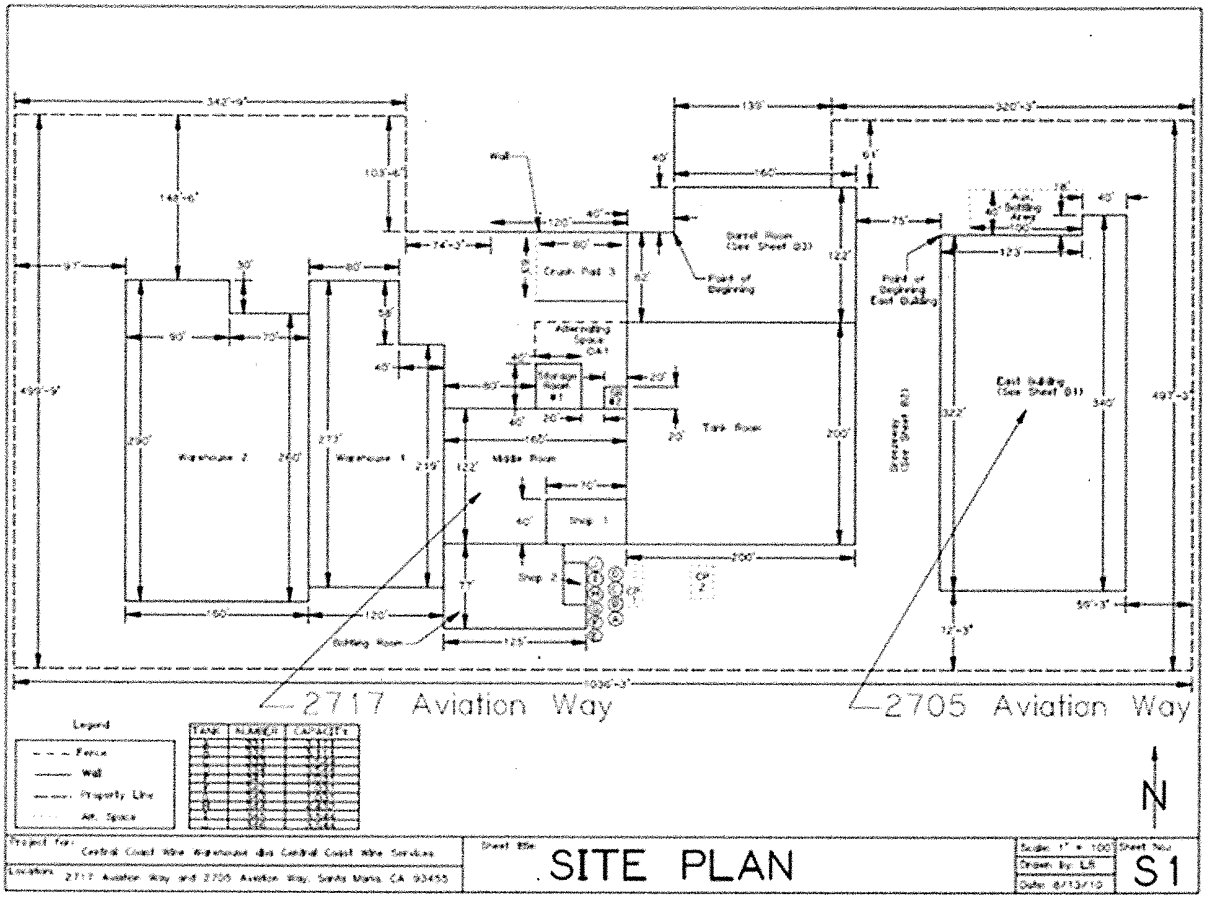
40.	1790.	6	1.0	1.0	10000.0	6.10	17.66	6.24	NO

DWASH= MEANS NO CALC MADE (CONC = 0.0)
DWASH=NO MEANS NO BUILDING DOWNWASH USED
DWASH=HS MEANS HUBER-SNYDER DOWNWASH USED
DWASH=SS MEANS SCHULMAN-SCIRE DOWNWASH USED
DWASH=NA MEANS DOWNWASH NOT APPLICABLE, X<3*LB

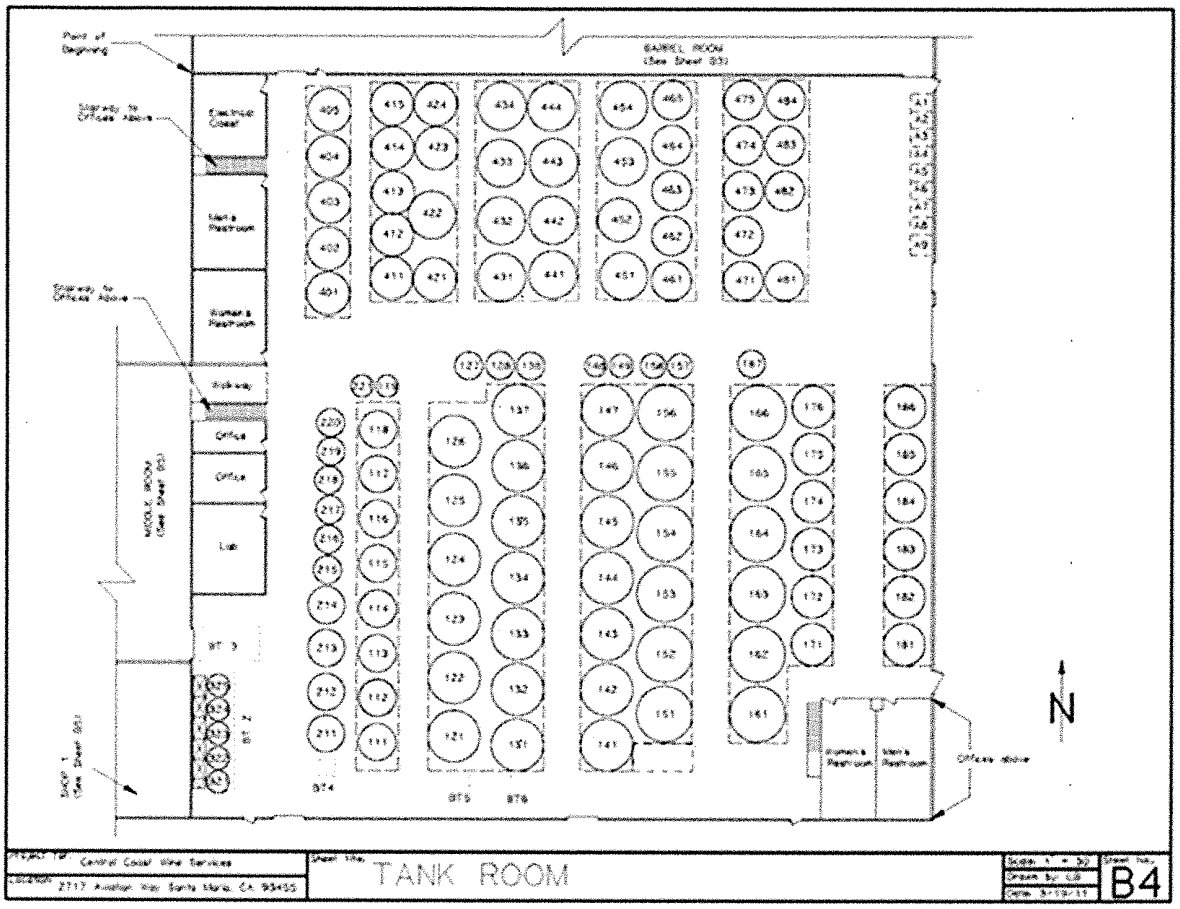
****
*** SUMMARY OF SCREEN MODEL RESULTS ***
****

CALCULATION PROCEDURE	MAX CONC (UG/M**3)	DIST TO MAX (M)	TERRAIN HT (M)
SIMPLE TERRAIN	1790.	40.	0.

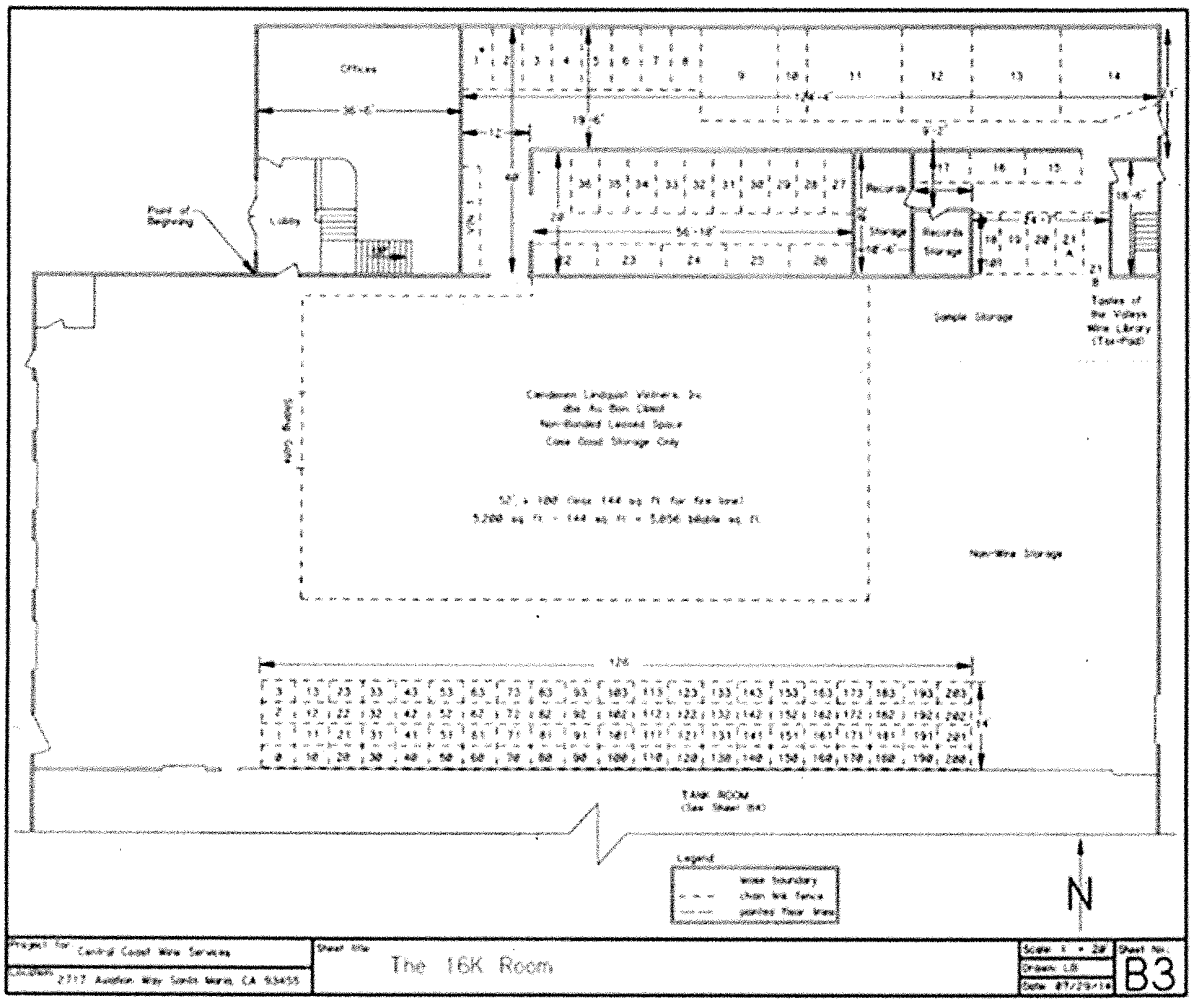
ATTACHMENT E
Facility Maps



ATTACHMENT E
Facility Maps



ATTACHMENT E
Facility Maps



ATTACHMENT F
Fee Statement

FEE STATEMENT
PTO No. 14696
FID: 11042 Central Coast Wine Services / SSID: 10834

Santa Barbara County
Air Pollution Control District

Device Fee

Device No.	Device Name	Fee Schedule	Qty of Fee Units	Fee per Unit	Fee Units	Max or Min. Fee Apply?	Number of Same Devices	Pro Rate Factor	Device Fee	Penalty Fee?	Fee Credit	Total Fee per Device
111915	Steel Tanks 111-114	A6	10.480	3.82	Per 1000 gallons	Min	4	0.222	58.85	0.00	0.00	58.85
111916	Steel Tanks 115-118	A6	10.420	3.82	Per 1000 gallons	Min	4	0.222	58.85	0.00	0.00	58.85
111903	Steel Tanks 119, 221, 321-322	A6	1.610	3.82	Per 1000 gallons	Min	4	0.222	58.85	0.00	0.00	58.85
111917	Steel Tanks 121-126	A6	20.701	3.82	Per 1000 gallons	No	6	0.222	105.33	0.00	0.00	105.33
388054	Steel Tank 127	A6	4.571	3.82	Per 1000 gallons	Min	1	0.222	14.71	0.00	0.00	14.71
388055	Steel Tanks 128, 138	A6	4.540	3.82	Per 1000 gallons	Min	2	0.222	29.42	0.00	0.00	29.42
111918	Steel Tanks 131-132, 141-142	A6	14.472	3.82	Per 1000 gallons	Min	4	0.222	58.85	0.00	0.00	58.85
111919	Steel Tanks 133-137, 143-147	A6	15.006	3.82	Per 1000 gallons	Min	10	0.222	147.12	0.00	0.00	147.12
111937	Steel Tanks 148	A6	1.261	3.82	Per 1000 gallons	Min	1	0.222	14.71	0.00	0.00	14.71
388680	Steel Tanks 149, 158, 323	A6	1.703	3.82	Per 1000 gallons	Min	3	0.222	44.14	0.00	0.00	44.14
111920	Steel Tanks 151-152, 161-162	A6	21.232	3.82	Per 1000 gallons	No	4	0.222	72.02	0.00	0.00	72.02
111921	Steel Tanks 153-156, 163-166	A6	20.125	3.82	Per 1000 gallons	No	8	0.222	136.53	0.00	0.00	136.53
111938	Steel Tanks 157, 324-325	A6	2.026	3.82	Per 1000 gallons	Min	3	0.222	44.14	0.00	0.00	44.14

ATTACHMENT F
Fee Statement

111925	Steel Tank 167	A6	3.030	3.82	Per 1000 gallons	Min	1	0.222	14.71	0.00	0.00	14.71
388679	Steel Tanks 174-176, 184-186	A6	7.311	3.82	Per 1000 gallons	Min	6	0.222	88.27	0.00	0.00	88.27
111923	Steel Tanks 211-213	A6	6.272	3.82	Per 1000 gallons	Min	3	0.222	44.14	0.00	0.00	44.14
111924	Steel Tank 214	A6	5.787	3.82	Per 1000 gallons	Min	1	0.222	14.71	0.00	0.00	14.71
111936	Steel Tanks 215-220	A6	3.030	3.82	Per 1000 gallons	Min	6	0.222	88.27	0.00	0.00	88.27
111905	Steel Tanks 331-332	A6	3.111	3.82	Per 1000 gallons	Min	2	0.222	29.42	0.00	0.00	29.42
111901	Steel Tanks 333-334, 345-346	A6	3.544	3.82	Per 1000 gallons	Min	4	0.222	58.85	0.00	0.00	58.85
111902	Steel Tanks 341-343	A6	1.031	3.82	Per 1000 gallons	Min	3	0.222	44.14	0.00	0.00	44.14
111899	Steel Tank 344	A6	4.432	3.82	Per 1000 gallons	Min	1	0.222	14.71	0.00	0.00	14.71
388059	Steel Tanks 401-405, 411-415	A6	14.980	3.82	Per 1000 gallons	Min	10	1.000	662.70	0.00	0.00	662.70
388060	Steel Tanks 421, 423-424, 452	A6	14.980	3.82	Per 1000 gallons	Min	4	1.000	265.08	0.00	0.00	265.08
388061	Steel Tanks 422, 431-434, 441-444, 451, 453-454	A6	20.736	3.82	Per 1000 gallons	No	12	1.000	950.54	0.00	0.00	950.54
388062	Steel Tanks 461-465, 471-475, 481-484	A6	7.527	3.82	Per 1000 gallons	Min	14	1.000	927.78	0.00	0.00	927.78
111934	Steel Tanks 601-604	A6	1.130	3.82	Per 1000 gallons	Min	4	0.222	58.85	0.00	0.00	58.85
111935	Steel Tanks 605-608	A6	1.614	3.82	Per 1000 gallons	Min	4	0.222	58.85	0.00	0.00	58.85
111939	Steel Tank PTC1	A6	0.351	3.82	Per 1000 gallons	Min	1	0.222	14.71	0.00	0.00	14.71
111940	Steel Tanks PTC2-PTC4	A6	0.450	3.82	Per 1000 gallons	Min	3	0.222	44.14	0.00	0.00	44.14
111941	Steel Tanks PTC5-PTC6	A6	0.550	3.82	Per 1000 gallons	Min	2	0.222	29.42	0.00	0.00	29.42
111943	Steel Tanks PTC9-PTC12	A6	0.680	3.82	Per 1000 gallons	Min	4	0.222	58.85	0.00	0.00	58.85
111942	Steel Tanks PTC21-PTC24	A6	0.550	3.82	Per 1000 gallons	Min	4	0.222	58.85	0.00	0.00	58.85

ATTACHMENT F
Fee Statement

386512	NoMoVo Wine Emission Capture System	A1.a	1.000	66.70	Per equipment	No	6	1.000	400.20	0.00	0.00	400.20
388029	EcoPAS System	A1.a	1.000	66.70	Per equipment	No	1	1.000	66.70	0.00	0.00	66.70
388032	Condensate Collection Vessels	A6	0.015	3.82	Per 1000 gallons	Min	3	1.000	198.81	0.00	0.00	198.81
388033	Stainless Steel Tote	A6	0.250	3.82	Per 1000 gallons	Min	1	1.000	66.27	0.00	0.00	66.27
388058	Barrel Storage Room	A1.a	1.000	66.70	Per equipment	No	1	1.000	66.70	0.00	0.00	66.70
	Device Fee Sub-Totals =								**$5,169.18**	**$0.00**	**$0.00**	
	Device Fee Total =											**$5,169.18**

Permit Fee

Fee Based on Devices **$5,169.18**

Fee Statement Grand Total = $5,169

Notes:

(1) Fee Schedule Items are listed in District Rule 210, Fee Schedule "A".
(2) The term "Units" refers to the unit of measure defined in the Fee Schedule.

ATTACHMENT G
Draft Comments

1. Page 4 of 16 of Equipment List, Steel Tank 148: Update dimensions to 5.42 ft D x 7.60 ft H.

   District Response: Requested changes have been made.

2. Update the Alternating Proprietors List to the following:

TABLE 2 - Alternating Proprietors
PTO 14696
Central Coast Wine Services
Date: February 17, 2016

Alternating Proprietors
1 Alapay Cellars, Inc.
2 BWSC, Inc dba Club W
3 Costa de Ora
4 DV8 Cellars
5 K&E Consulting, LLC
6 Kunin Wines
7 Maurice and Susan Wedell dba Wedell Cellars
8 Moro Vintners
9 Nagy Wines
10 Nipomo Wine Group
11 No Limits Wines, LLC
12 Olive House, Inc. dba Feeley Wines
13 Paul Lato Wines, LLC
14 Peacock Cellars, Inc.
15 Runaway Vineyards
16 Sans Liege Wines
17 Shirah Wine Company
18 Stone Pine Estate
19 Tatomer, Inc.
20 Timeless Palates
21 Wine Apothecary
22 Valley View Vintners, Inc
23 Zainke Family Wines, LLC

District Response: Requested changes have been made.

Santa Barbara County
Air Pollution Control District

MAR 2 3 2016

Certified Mail 9171 9690 0935 0090 0682 91
Return Receipt Requested

Richard Mather
Central Coast Wine Services
2717 Aviation Way, Suite 101
Santa Maria, CA 93455

FID: 11042
Permit: P 14696
SSID: 10834

Re: Final Permit to Operate 14696
Fee Due: $ 5,169

Dear Mr. Mather:

Enclosed is the final Permit to Operate (PTO) No. 14696 for the fermentation, aging, and storage of wine at 2717 Aviation Way, Suite 101 in Santa Maria.

Please carefully review the enclosed documents to ensure that they accurately describe your facility and that the conditions are acceptable to you. Note that your permitted emission limits may, in the future, be used to determine emission fees.

You should become familiar with all District rules pertaining to your facility. This permit does not relieve you of any requirements to obtain authority or permits from other governmental agencies.

This permit requires you to:

- Pay a **fee** of $5,169, which is due immediately and is considered late after 30 calendar days from the date stamped on the permit. Pursuant to District Rule 210.IV.B, no appeal shall be heard unless all fees have been paid. See the attached invoice for more information.
- Follow the conditions listed on your permit. Pay careful attention to the recordkeeping and reporting requirements.
- Ensure that a copy of the enclosed permit is posted or kept readily available near the permitted equipment.
- Promptly report changes in ownership, operator, or your mailing address to the District.

If you are not satisfied with the conditions of this permit, **you have thirty (30) days from the date of this issuance to appeal this permit to the Air Pollution Control District Hearing Board** (ref: California Health and Safety Code, §42302.1). Any contact with District staff to discuss the terms of this permit will not stop or alter the 30-day appeal period.

Please include the facility identification (FID) and permit numbers as shown at the top of this letter on all correspondence regarding this permit. If you have any questions, please contact Kevin Brown of my staff at (805) 961-8826.

Sincerely,

Michael Goldman, Manager
Engineering Division

enc: Final PTO 14696
Final Permit Evaluation
Invoice # P 14696
Air Toxics "Hot Spots" Fact Sheet District Form 12B

cc: Central Coast Wine Services 11042 Project File
Engr Chron File
Accounting (Invoice only)
Kevin Brown (Cover letter only)

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Santa Barbara County
Air Pollution Control District
260 N San Antonio Rd, Suite A
Santa Barbara, CA 93110-1315

Invoice: P 14696
Date: MAR 23 2016
Terms: Net 30 Days

350150/6600/3280

INVOICE

BILL TO:	FACILITY:
Richard Mather Central Coast Wine Services (103930) 2717 Aviation Way, Suite 101 Santa Maria, CA 93455	Central Coast Wine Services 11042 2717 Aviation Way, Suite 101 Santa Maria

Permit: Permit to Operate (PTO) No. 14696

Fee Type: Permit Evaluation Fee (see the Fee Statement in your permit for a breakdown of the fees)

Amount Due: $ 5,169

REMIT PAYMENTS TO THE ABOVE ADDRESS
Please indicate the invoice number P 14696
on your remittance.

IF YOU HAVE ANY QUESTIONS REGARDING YOUR INVOICE PLEASE CONTACT
OUR ADMINISTRATION DIVISION AT (805) 961-8800

The District charges $25 for returned checks. Other penalties/fees may be incurred as a result of returned checks and late payment (see District Rule 210). Failure to pay this Invoice may result in the cancellation or suspension of your permit. Please notify the District regarding any changes to the above information