

***Serving Monterey, San Benito, and Santa Cruz Counties***

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**WINERY FERMENTATION AND TANK STORAGE**

**SUPPLEMENTAL INFORMATION FORM**

Your application for an ATC or PTO must be approved prior to the commencement of any work.

Any modification shall not be performed without first obtaining District approval.

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| This form must be submitted with the District General Application Fee Determination Sheet and Application for Authority to Construct (ATC) and Permit to Operate (PTO). Each application must include applicable equipment specifications with plans and equipment location drawing. | | | |
| 1. | Permit to be Issued to: | | |
| 2. | Nearest Neighbor or Business: Distant in Feet \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Direction \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | | |
| 3. | Location of Equipment (be specific): | | |
| 4. | **COMPLETE THIS SECTION FOR FERMENTATION OPERATIONS**  Number of Fermentation Tanks: \_\_\_\_\_\_\_\_\_\_\_\_\_ Total Fermentation Tank Capacity: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ gallons  Number of Fermentation Oak Barrels: \_\_\_\_\_\_\_\_\_\_\_\_ Barrel Capacity: \_\_\_\_\_\_\_\_\_\_\_ gallons (if other than 59 gallons)  Total Fermentation Capacity: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Gallons (Total of Tank and Barrel Capacities)  Maximum Fermentation Throughput As Limited By County/City Use Permit: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Gallons/Year  **Wine Production Data** *(The production rates submitted will be used for estimating potential emissions, and will be listed as the maximum production limits on the District Permit to Operate)* | | |
|  | |  |  |  | | --- | --- | --- | | Red Wine Fermented(1): |  | Gallons Per Year | | White Wine Fermented(2): |  | Gallons Per Year | | 1. *Red Wine*: Any wine that is fermented in contact with the solid matter of must. 2. *White wine*: Any wine that is separated from the solid matter of must prior to fermentation.   Percentage of Total Red Wine Fermented in each Calendar Quarter:  Jan – Mar (Q1) \_\_\_\_\_\_\_\_\_\_\_ Apr-Jun (Q2) \_\_\_\_\_\_\_\_\_\_\_\_ Jul-Sep (Q3) \_\_\_\_\_\_\_\_\_\_\_\_ Oct-Dec (Q4) \_\_\_\_\_\_\_\_\_\_\_\_\_  Percentage of Total White Wine Fermented in each Calendar Quarter:  Jan – Mar (Q1) \_\_\_\_\_\_\_\_\_\_\_ Apr-Jun (Q2) \_\_\_\_\_\_\_\_\_\_\_\_ Jul-Sep (Q3) \_\_\_\_\_\_\_\_\_\_\_\_ Oct-Dec (Q4) \_\_\_\_\_\_\_\_\_\_\_\_\_  Volume % of Ethanol in White Wine: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Volume % of Ethanol in Red Wine: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | | | | | |
|  | ***Please attach and complete a detailed*** [***Tank List***](https://mbard.specialdistrict.org/files/95948d510/Tank+Table+Data.xlsx) ***with the following information: Tank ID, Tank Capacity, Tank Usage (i.e. fermentation only, storage only, or fermentation and/or storage).*** | | |
| 5. | ***EMISSION CONTROL SYSTEM***  *Does this facility propose or currently utilize add-on emissions controls for the fermentation process?*  *Yes  No*  *If yes, enclose a copy of the control equipment’s technical brochure/data sheet and the manufacturer’s emission statement and/or emission* | | |
| 6. | ***MASS EMISSION CALCULATIONS***  *Provide daily and annual mass emission calculations for the winery using the most current version of the Districts Winery Spreadsheet* [*Winery Emissions Spreadsheet*](https://mbard.specialdistrict.org/files/a073473b4/Copy+of+Winery-Emission-Calculation.xlsx)*.* | | |
| 7. | **Signature of Responsible Official, Partner, or Sole Proprietor of Organization:** | | |
|  | Print Name: | Title: | Date: |