

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

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**WINE OAK BARREL AGING AND 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 OAK BARREL STORAGE AND AGING OPERATION** | | | | | | | | | | | | | | | | | |
|  | Number of Oak Barrels: | |  | | | | | | Barrel Capacity: | | |  | | | Gallons (If Other Than 59 Gallons) | | | |
|  | Total Aging & Storage Capacity: | | | |  | | | | | | | | | | Gallons (Total Barrel Capacities) | | | |
|  | % of White Wine Aged/Stored in Oak Barrels: | | | | | | |  | | % of Red Wine Aged/Stored in Oak Barrels: | | | | | | |  | |
|  | Volume % of Ethanol In White Wine: | | | | | | |  | | Volume % of Ethanol In Red Wine: | | | | | | |  | |
|  | % Ethanol Loss from Oak Barrel: | | | | | | |  | | | If less than 3%, provide substantiate evaporation loss data. | | | | | | | |
|  | **Wine Aging & Storage Data** *(The values submitted will be used for estimating potential emissions, and will be listed as the maximum aging & storage limits on the District Permit to Operate)*   |  |  |  | | --- | --- | --- | | Red Wine Aged & Stored(1): |  | Gallons Per Year | | White Wine Aged & Stored (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 Aged & Stored in each Calendar Quarter:** | | | | | | | | | | | | | | | | | |
|  | Jan-Mar (Q1) |  | | Apr-Jun (Q2) | | |  | | | Jul-Sep (Q3) | | | |  | | Oct-Dec (Q4) | |  |
|  | **Percentage of Total White Wine Aged & Stored in each Calendar Quarter:** | | | | | | | | | | | | | | | | | |
|  | Jan-Mar (Q1) |  | | Apr-Jun (Q2) | | |  | | | Jul-Sep (Q3) | | | |  | | Oct-Dec (Q4) | |  |
|  |  | | | | | | | | | | | | | | | | | |
| 5. | **EMISSION CONTROL SYSTEM**  Does this facility propose or currently utilize add-on air emission controls for the aging/storage 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 guarantee. | | | | | | | | | | | | | | | | | |
| 6. | **MASS EMISSION CALCULATIONS**  Provide daily and annual mass emission calculations for the winery using the most current version of the Districts Winery Spreadsheet. This spreadsheet may be downloaded from the Emission Calculations section of the Districts Winery Webpage at [Winery Emissions Spreadsheet](http://mbard.org/wp-content/uploads/2018/04/Winery-Emission-Calculation.xlsx). | | | | | | | | | | | | | | | | | |
| 7. | **Signature of Responsible Official, Partner, or Sole Proprietor of Organization:** | | | | | | | | | | | | | | | | | |
|  | Print Name: | | | | | Title: | | | | | | | Date: | | | | | |