



NOV 23 2009

Mathew Towers
O'Neill Beverages Co., LLC
8418 S. Lac Jac Avenue
Parlier, CA 93654

Re: Notice of Preliminary Decision - Authority to Construct
Project Number: C-1090293

Dear Mr. Towers:

Enclosed for your review and comment is the District's analysis of O'Neill Beverages Co., LLC's application for an Authority to Construct for installation of eight new wine fermentation and storage tanks, establishment of a Specific Limiting Condition on all wine fermentation tanks at the facility and incorporation of other miscellaneous minor permit modifications, at 8418 S. Lac Jac Avenue, Parlier, CA..

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 public 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. Dennis Roberts of Permit Services at (559) 230-5919.

Sincerely,



David Warner
Director of Permit Services

DW:dr

Enclosures

Seyed Sadredin
Executive Director/Air Pollution Control Officer

Northern Region
4800 Enterprise Way
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Tel: (209) 557-6400 FAX: (209) 557-6475

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NOV 23 2009

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

Re: Notice of Preliminary Decision - Authority to Construct
Project Number: C-1090293

Dear Mr. Tollstrup:

Enclosed for your review and comment is the District's analysis of O'Neill Beverages Co., LLC's application for an Authority to Construct for installation of eight new wine fermentation and storage tanks, establishment of a Specific Limiting Condition on all wine fermentation tanks at the facility and incorporation of other miscellaneous minor permit modifications, at 8418 S. Lac Jac Avenue, Parlier, CA..

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Fresno Bee
Fresno Bee

**NOTICE OF PRELIMINARY DECISION
FOR THE PROPOSED ISSUANCE OF
AN AUTHORITY TO CONSTRUCT**

NOTICE IS HEREBY GIVEN that the San Joaquin Valley Unified Air Pollution Control District solicits public comment on the proposed issuance of Authority to Construct to O'Neill Beverages Co., LLC for installation of eight new wine fermentation and storage tanks, establishment of a Specific Limiting Condition on all wine fermentation tanks at the facility and incorporation of other miscellaneous minor permit modifications, at 8418 S. Lac Jac Avenue, Parlier, CA..

The analysis of the regulatory basis for this proposed action, Project #C-1090293, is available for public inspection at http://www.valleyair.org/notices/public_notices_idx.htm and the District office at the address below. Written comments on this project must be submitted within 30 days of the publication date of this notice to **DAVID WARNER, DIRECTOR OF PERMIT SERVICES, SAN JOAQUIN VALLEY UNIFIED AIR POLLUTION CONTROL DISTRICT, 1990 EAST GETTYSBURG AVENUE, FRESNO, CA 93726.**

San Joaquin Valley Air Pollution Control District
Authority to Construct Application Review
Wine Fermentation and Storage Tanks

Facility Name:	O'Neill Beverage Co LLC	Date:	October 30, 2009
Mailing Address:	8418 S. Lac Jac Avenue Parlier, CA 93654	Engineer:	Dennis Roberts
Contact Person:	Matt Towers	Lead Engineer:	Martin Keast
Telephone:	(559) 638-3544		
Fax:	(559) 638-7148		
E-Mail:	mtowers@oneillwine.com		
Application #(s):	See Appendix D		
Project #:	C-1090293		
Deemed Complete:	June 10, 2009		

I. Proposal

The primary business of O'Neill Beverages is the production of table wines and related beverages. Following the current consumer taste trend, O'Neill Beverages desires to produce more premium wines rather than the lower cost wines it has traditionally produced. Production of premium wines requires segregation of smaller amounts of select grapes and the fermentation and processing of these in smaller dedicated tanks. To retool and modernize the winery to achieve the objectives, O'Neill Beverages has submitted Authority to Construct (ATC) applications for the following:

- Install eight (8) new 87,000 gallon red and white wine fermentation and storage tanks.
- Cancel ATC's C-629-321-0 through '-324-0 (previously issued) and apply available ERC's currently reserved for project C-1080995 to offset wine storage emissions for the proposed eight new tanks.
- Establish a Specific Limiting Condition (SLC) which limits combined annual fermentation emissions from all fermentation tanks at this facility to the Pre-Project Potential to Emit of pre-project fermentation capacity of the facility.
- Increase listed tank capacity for permit units '-289 through '-302 from 190,000 gallons to 198,000 gallons to reflect the as-built capacity for these tanks and increase maximum daily storage throughput to 198,000 gallons. No change in maximum annual storage throughput is proposed.
- Revise the equipment descriptions of all existing units, indicating that all such tanks can be used for either the fermentation of red or white wine or for wine storage. (Inherently, any winery tank in the absence of a limiting permit condition can be used for white wine fermentation since white wine is fermented without grape solids and thus no special design features are required for solids handling. For red wine, fermentation operation has been historically limited to winery tanks specifically designed and equipped for handling solids including fixed screw conveyor systems for moving grape solids out of the tank following completion of fermentation. New technology is now available (specialized portable

progressive cavity pump/screw conveyor system) which now potentially allows production of red wine in many conventional tanks.

- Correct the equipment descriptions of all existing units currently permitted with in-house Permits to Operate which do not indicate the tank is equipped with a pressure/vacuum valve per the requirements of District Rule 4694. Per the applicant, all such tanks are equipped per the requirements of the Rule 4694; however the pressure/vacuum valve was not noted on the initial permitting action.
- Correct the equipment descriptions of existing units permit units '-289-0 through '-302-0 to indicate that these are insulated tanks. These tanks were permitted in District Project C-1062791 under the District's current BACT Guideline 5.4.13 which requires wine storage tanks to be insulated. The requirement for insulation was omitted in the equipment description on the permit although the tanks were actually installed with the required insulation.

Winery tanks potentially operate as two separate emissions units; typically they are used for fermentation operations during the crush season and then are used for storage tank operations when not in use as a fermenter. This project is an NSR modification of all the fermentation emissions units in this winery. It is also an NSR modification of certain wine storage emissions units which were permitted under NSR subsequent to the initial permitting action of the wine tanks at this facility (issuance of inhouse PTO's as a result of loss-of-exemption). Existing storage tank emissions units at this facility with Inhouse Permits to Operate are not undergoing a modification by this project as defined in District Rule 2201; however, since all tank permits at this facility will be revised as a result of a modification of the fermentation emission unit associated with each tank, current prohibitory conditions for compliance with District Rule 4694 will be added to the permits as applicable.

Additionally, the applicant has requested that the ATC's issued under this project for permit units C-629-192, 193, 198 through 201, 206, 207 and 284 through 288 reflect prior implementation of ATC's '192-3, 193-3, 198-3 through 201-3, 206-3, 207-3 and 284-3 through 288-3. These permits will include a condition requiring prior or concurrent implementation of the ATC's listed above.

See existing Permits to Operate and Authorities to Construct in Appendix A.

II. Applicable Rules

Rule 2201	New and Modified Stationary Source Review Rule (9/21/06)
Rule 2520	Federally Mandated Operating Permits (6/21/01)
Rule 4001	New Source Performance Standards (4/14/99)
Rule 4002	National Emissions Standards for Hazardous Air Pollutants (5/20/04)
Rule 4102	Nuisance (12/17/92)
Rule 4694	Wine Fermentation and Storage Tanks (12/17/92)
CH&SC 41700	Health Risk Assessment
CH&SC 42301.6	School Notice
Public Resources Code 21000-21177: California Environmental Quality Act (CEQA)	
California Code of Regulations, Title 14, Division 6, Chapter 3, Sections 15000-15387: CEQA Guidelines	

III. Project Location

The facility is located at 8418 S. Lac Jac Road in Parlier, CA. The equipment is not located within 1,000 feet of the outer boundary of a K-12 school. Therefore, the public notification requirement of California Health and Safety Code 42301.6 is not applicable to this project.

IV. Process Description

O'Neill Beverages Co. produces both red and white table wines, as well as other specialty wine products, from the fermentation of grapes. During the "crush season", typically from late August to late November, both red and white grapes are received by truck and delivered to a crusher-stemmer which serves to crush the grapes and remove the stems. In the case of red wines, the resultant juice (termed "must" and containing the grape skins, pulp and seeds) is pumped to red wine fermentation tanks for fermentation, a batch process. The red wine fermentation tanks are specifically designed to ferment the must in contact with the skins and to allow the separation of the skins and seeds from the wine after fermentation. In the case of white wines, the must is first sent to screens and presses for separation of grape skins and seeds prior to fermentation. After separation of the skins and seeds, the white must is transferred to a fermentation tank. White wine fermentation can be carried out in a tank without design provisions for solids separation since the skins and seeds have already been separated.

After transfer of the must (red or white) to the fermentation tank, the must is inoculated with yeast which initiates the fermentation reactions. During fermentation, the yeast metabolizes the sugar in the grape juice, converting it to ethanol and carbon dioxide and releasing heat. Although fermentation temperatures vary widely depending upon the specific quality and style of the wine, temperature is typically controlled to maintain a temperature of 45-70° F for white wine fermentation and 70-85° F for red wine fermentation. The sugar content of the fermentation mass is measured in °Brix (weight %) and is typically 22-26° for unfermented grape juice, dropping to 4° or less for the end of fermentation. Finished ethanol concentration is approximately 10 to 14 percent by volume. Batch fermentation requires 3-5 days per batch for red wine and 1-2 weeks per batch for white wine. VOCs are emitted during the fermentation process along with the CO₂. The VOCs consist primarily of ethanol along with minor fermentation byproducts.

Following the completion of fermentation, white wine is transferred directly to storage tanks. Red wine is first directed to the presses for separation of solids and then routed to the storage tanks. All tanks in the winery typically operate as two separate emissions units; 1) a fermentation operation during which the tank is vented directly to the atmosphere to release the evolved CO₂ byproduct from the fermentation reaction. and 2) a storage operation where the tank is closed to minimize contact with air and the contents is often refrigerated. Post-fermentation operations are conducted in the tanks including cold stabilization, racking, filtration, etc which result in a number of inter-tank transfers of the wine during this period leading up to the bottling or bulk shipment of the finished product. Storage operations are conducted year-round. VOC emissions occur primarily as a result of the inter-tank wine transfers which occur during the post fermentation operations.

V. Equipment Listing

Pre-Project Equipment Description:

Pre-project, the permit units affected by the project consist of a total of 294 wine tanks which represent all the tanks at this facility (see Pre-Project Equipment Description in Appendix B). Overall statistics for the pre-project wine tanks at this facility are as follows:

- 221 white wine fermentation and storage tanks (total permitted capacity 16,619,009 gallons)
- 37 storage-only tanks (total permitted capacity 4,520,600 gallons)
- 36 red & white wine fermentation and storage tanks specifically equipped to handle solids for red wine fermentation (total permitted capacity 3,687,302 gallons)

Proposed Modification:

- Install eight new 87,000 gallon capacity red and white wine fermentation and wine storage tanks ('-325-0 through '-332-0)
- Establish an SLC for fermentation emissions from all wine tanks at the facility (on permit '0-0)
- Designate permit units '-284 through '-320 as red and white wine fermenters
- Increase listed tank capacity for permit units '-289 through '-302 from 190,000 gallons to 198,000 gallons and increase maximum daily storage throughput to 198,000 gallons
- Revise the equipment descriptions on all existing permit units to indicate that they are both red and white wine fermenters and wine storage tanks.
- Administratively correct the equipment descriptions on existing in-house Permits to Operate '-100-0, '-101-0, '102-0, '-142-0, '-143-0, '-194-0, through '-197-0, '-202-0 through '-205-0, '-215-0 through '-217-0 and '-224-0 through '-238-0 to indicate that they are equipped with pressure/vacuum valves per the requirements of District Rule 4694.
- Administratively correct the equipment descriptions on existing Permits to Operate '-289-0 through '-302-0 to indicate that they are insulated tanks.

Post Project Equipment Description:

Post project, the facility will contain 302 winery tanks (see post project equipment description in Appendix C) with the following overall statistics:

- 302 red & white wine fermentation and storage tanks (total permitted capacity 25,634,911 gallons)

VI. Emission Control Technology Evaluation

VOCs (ethanol) are emitted from wine storage tanks as a result of both working losses (which occur when the liquid level in the tank changes) and breathing losses (expansion and contraction effects due to temperature variations). The proposed pressure/vacuum valve limits these emissions by requiring the maximum amount of variation in tank pressure before allowing the tank to vent to the atmosphere or allowing air admission to the tank. When wine storage tanks are insulated or located in a climate controlled building, breathing losses are considered to be negligible.

The temperature of the fermentation is controlled to maintain an average fermentation temperature not exceeding 95 °F which avoids higher temperatures that might be damaging to

the yeast cells and reduces the potential for an out-of-control fermentation reaction in the tank. Temperature control serves to minimize VOC emissions relative to a tank without temperature control since the potential emissions increase with fermentation temperature.

VII. General Calculations

A. Assumptions

- Winery tanks generally consist of two emissions units; 1) a fermentation tank emissions unit and 2) a wine storage tank emissions unit.
- Pre-project, all winery tanks with in-house Permits to Operate can potentially be used as both white wine fermenters or wine storage tanks. Only winery tanks specifically equipped to handle the grape solids associated with red wine fermentation will be considered to qualify as red wine fermenters.
- Post project, all tanks are classified as red and white wine fermenters and wine storage tanks.
- The modifications proposed for this project affect the fermentation tank emissions unit for each tank at the facility plus a limited number of storage tank emissions units. The majority of the storage tank emissions units (those with in-house Permits to Operate) are not undergoing an NSR modification as a result of this project.
- Daily Potential to Emit for both storage and fermentation operations will be calculated on a tank-by-tank basis as outlined in District FYI-114, *Estimating VOC Emissions from Wine Storage Tanks* (attached in Appendix E).
- Calculation of the Potential to Emit for existing storage tank emissions units is only applicable to existing permit units '-289 through '-302 (the only existing storage tank emissions units affected by this project). The following assumptions are applicable:
 - Daily breathing losses are assumed to be negligible from the storage operation since all storage tank emissions units being modified by this project are insulated and equipped with a pressure/vacuum relief valve.
 - Pre-project, the maximum daily storage tank throughput is 190,000 gallons per day for each unit as stated on the current permit.
 - Post project, the maximum daily storage tank throughput is 198,000 gallons per day for each per applicant.
 - Maximum ethanol content of wine is 13.9% as stated on the current permit.
 - Maximum annual throughput is 1,200,000 gallons per year for each tank both pre-project and post project (per current permits).

- Calculation of the Potential to Emit for new storage tank emissions units is only applicable to proposed new permit units '-325 through '-332. The following assumptions are applicable:
 - Daily breathing losses are assumed to be negligible from the storage operation since all proposed new storage tank emissions units are insulated and equipped with a pressure/vacuum relief valve.
 - Maximum daily storage tank throughput is 261,000 gallons per day for each unit per applicant.
 - Maximum ethanol content of wine is 14.5% per applicant.
 - Maximum combined annual storage throughput of the proposed new winery tanks '-325-0 through '-332-0 is 3,262,140 gallons per year per applicant.
- Pre-project, total volume of all fermentation and storage tanks is 24,926,911 gallons (see tank summary in Appendix D).
- Pre-project, all existing tanks at this facility can potentially be used as white wine fermentation tanks with the exception of permit units '-284 through '-320 which were permitted for storage operations only through NSR permitting actions subsequent to the initial in-house PTO issue. Total white wine fermenter volume is calculated as the sum of the red & white fermenters (3,687,302 gal) plus the white-only fermenters (16,619,009 gal) for a total of 20,306,311 gallons (see tank summary in Appendix E).
- Pre-project, total volume of all red wine fermenters (identified on the PTO equipment descriptions) is 3,687,302 gallons (see tank summary in Appendix E).
- Grape crushing capacity at this facility is 10,368 tons per day based on manufacturer's information provided by the applicant.
- Pressing capacity at this facility is 14,740 tons per day based on manufacturer's information provided by the applicant.
- Annual Pre-Project Potential to Emit for fermentation operations will be calculated as a combined value reflecting potential emissions from all fermentation tanks.
- The calculation approach for determining combined emission values for the fermentation operations will follow the draft District policy "Calculation of the Annual Potential to Emit for VOC Emissions from Wine Fermentation and Storage Operations" in Appendix F.

B. Emission Factors

The required emission factors for fermentation and storage operations are taken from District FYI-114, *Estimating VOC Emissions from Winery Tanks*, with storage tank emission factors interpolated from Table 1:

Red Wine Fermentation:

Daily: 3.46 lb-VOC/1000 gallons tank capacity
Annual: 6.2 lb-VOC/1000 gallons annual throughput

White Wine Fermentation

Daily: 1.62 lb-VOC/1000 gallons tank capacity
Annual: 2.5 lb-VOC/1000 gallons annual throughput

Wine Storage Working Losses @ 13.9% Ethanol

Daily: 0.287 lb-VOC/1000 gallons daily throughput
Annual: 0.197 lb-VOC/1000 gallons annual throughput

Wine Storage Working Losses @ 14.5% Ethanol

Daily: 0.301 lb-VOC/1000 gallons daily throughput
Annual: 0.206 lb-VOC/1000 gallons annual throughput

C. Calculations

1. Pre-Project Potential to Emit (PE1)

New Wine Tank Permit Units C-629-325-0 through C-629-332-0

Since these are new emissions units (fermentation and storage), PE1 = 0 (all pollutants) for both storage tank and fermentation operations in these tanks.

Existing Wine Tank Permit Units C-629-11-0 through -31-0, -40-0 through -45-0, -52-0 through -281-0, -284-0 through -320-0

a. Daily PE1 for each existing wine storage tank emission unit in this project (units '-289 through '-332 only):

See Appendix G.

b. Daily PE1 for each existing fermentation tank emission unit in this project:

See Appendix H.

c. Annual PE1 for each existing wine storage tank emission unit in this project (units '-289 through '-332 only):

See Appendix I.

d. Annual PE1 for fermentation operations:

The combined Pre-Project Potential to Emit (all existing fermentation tanks) for this facility's wine fermentation operation is determined in the following sequence of calculations (see draft District policy "Calculation of the Potential to Emit for VOC Emissions from Wine Fermentation and Storage Operations" in Appendix F):

1. Potential fermentation emissions from a 100% white wine production scenario are first determined:

White wine production capacity is determined as the lesser of the production capacities of either the crushing or pressing equipment or wine fermentation tanks at the facility:

W_W = White wine production capacity (gallons per year as measured immediately after pressing) is the lesser of the following three calculations:

$$W1 = C \times D_w \times M \text{ (limited by crusher capacity)}$$

$$W2 = P \times D_w \times M \text{ (limited by pressing capacity)}$$

$$W3 = (V_{FW} \times F_W \times D_w) / W_{FW} \text{ (limited by white fermenter volume)}$$

$$W4 = (V_T \times D_w) / R_{TW} \text{ (limited by overall tank processing)}$$

where,

C = grape crushing capacity = 10,368 tons/day

D_w = days in a white wine crush season = 120 days

F_W = Fill factor for white wine fermentation = 95%

M = gallons of grape juice produced per ton of grapes = 200 gallons/ton

P = pressing capacity = 14,740 tons per day

W_{FW} = White fermentation period = 10 days

R_{TW} = Total winery retention time for white wine, 40 + 10 = 50 days

V_{FW} = total volume of white wine fermenters = 20,306,311 gallons

V_T = Total Winery Cooperage (gal) = 24,826,911 gallons

Potential white wine fermentation emissions are then determined by applying the white fermentation emission factor stated in FYI-114:

$$PE_{\text{whitefermentation}} = E_{fw} \times W_W$$

$$E_{fw} = \text{white wine emission factor} = 2.5 \text{ lb-VOC/1000 gal}$$

Performing the above calculations yields

$$W1 = 248.8 \text{ MG/year (million gals/year)}$$

$$W2 = 353.8 \text{ MG/year}$$

$$W3 = 231.5 \text{ MG/year}$$

$$W4 = 59.58 \text{ MG/year}$$

Selecting $W_W = W4 = 59.58 \text{ MG/year}$ and applying the emission factor for white wine fermentation yields:

$$PE_{\text{whitefermentation}} = 148,950 \text{ lb-VOC/year}$$

2. Potential fermentation emissions from a 100% red wine production scenario are then calculated:

Red wine production capacity is determined as the lesser of the production capacities of either the crushing, pressing or tankage.

W_R = Red wine production capacity (gallons per year as measured immediately after pressing) and is the lesser of the following four calculations:

$$W1 = C \times D_r \times M \text{ (limited by crusher capacity)}$$

$$W2 = P \times D_r \times M \text{ (limited by pressing capacity)}$$

$$W3 = (V_{FR} \times F_R \times D_r) / R_{FR} \text{ (limited by red fermenter volume)}$$

$$W4 = (V_T \times D_r) / R_{TS} \text{ (limited by overall tank processing)}$$

C = grape crushing capacity = 10,368 tons/day

D_r = days in a red wine crush season = 120 days

F_R = Fill factor for red wine fermentation = 80%

M = gallons of grape juice produced per ton of grapes = 200 gallons/ton

P = pressing capacity = 14,740 tons per day

R_{FR} = Red fermentation period = 5 days

R_{TS} = Total winery retention time for red wine, 40 + 5 = 45 days

V_{FR} = total volume of red wine fermenters = 3,687,302 gallons

V_T = Total Winery Cooperage = 24,826,911 gallons

Potential red wine fermentation emissions are then determined by applying the red fermentation emission factor stated above.

$$PE_{\text{redfermentation}} = E_{fr} \times W / 1,000$$

E_{fr} = red wine emission factor = 6.2 lb-VOC/1000 gal (District Rule 4694)

Performing the above calculations yields

$$W1 = 248.8 \text{ MG/year (million gals/year)}$$

$$W2 = 353.8 \text{ MG/year}$$

$$W3 = 79.95 \text{ MG/year}$$

$$W4 = 66.21 \text{ MG/year}$$

Selecting $W_R = W4 = 66.21 \text{ MG/year}$ and applying the emission factor for red wine fermentation yields:

$$PE_{\text{redfermentation}} = 410,502 \text{ lb-VOC/year}$$

3. The facility's PE for fermentation operations is then taken to be the greater of either the white or red PE's determined above.

$$PE_{\text{fermentation}} = \text{greater of } PE_{\text{whitefermentation}} \text{ and } PE_{\text{redfermentation}}$$

$$PE_{\text{fermentation}} = PE_{\text{redfermentation}}$$

$$PE_{\text{fermentation}} = 410,502 \text{ lb-VOC/year}$$

The annual Pre-Project Potential to Emit is summarized in the following table:

Annual Pre-Project Potential to Emit PE1 lb-VOC/year		
Permit Unit	Storage Operations	Fermentation Operations
C-629-11-0 through -31-0, -40-0 through -45-0, -52-0 through -281-0	Not in Project	410,502
C-629-284-0 through '-288-0	Not in Project	No Fermentation
C-629-289-0	236	No Fermentation
C-629-290-0	236	No Fermentation
C-629-291-0	236	No Fermentation
C-629-292-0	236	No Fermentation
C-629-293-0	236	No Fermentation
C-629-294-0	236	No Fermentation
C-629-295-0	236	No Fermentation
C-629-296-0	236	No Fermentation
C-629-297-0	236	No Fermentation
C-629-298-0	236	No Fermentation
C-629-299-0	236	No Fermentation
C-629-300-0	236	No Fermentation
C-629-301-0	236	No Fermentation
C-629-302-0	236	No Fermentation
C-629-303-0 through '-320-0	Not in Project	No Fermentation
Totals	3,304	410,502

As shown above, $\Sigma PE1 = 3,304 + 410,502 = 413,806$ lb-VOC/year for this project.

2. Post Project Potential to Emit (PE2)

a. Daily PE2 for each wine storage tank emission unit in this project:

See Appendix J.

b. Daily PE2 for each fermentation tank emission unit in this project:

See Appendix K.

c. Annual PE2 for each wine storage tank emission unit in this project:

See Appendix L

d. Annual PE2 for fermentation operations:

Annual Post Project Potential to Emit for Fermentation Operations

This project establishes a Specific Limiting Condition (SLC) to limit the combined post project annual fermentation emissions from 1) existing fermentation tanks, 2) existing storage tanks to be designated as fermenters as a result of this project and 3) new fermentation tanks added by this project, to the Pre-Project Potential to Emit of the existing fermentation operation. Therefore,

$$\begin{array}{c} PE2_{\text{fermentation}} \\ \text{(existing + modified +} \\ \text{new tanks)} \end{array} = \begin{array}{c} PE1_{\text{fermentation}} \\ \text{(existing tanks)} \end{array}$$

The Annual Post Project Potential to Emit for emissions units affected by this project is summarized in the following table:

Annual Post Project Potential to Emit PE2 lb-VOC/year			
Permit Unit	Storage Operation Emissions Units	Fermentation Operation Emissions Units	
C-629-11-0 through -31-0, -40-0 through -45-0, -52-0 through -281-0	Not in Project	410,502	
C-629-284-0 through '-288-0	Not in Project		
C-629-289-0	236		
C-629-290-0	236		
C-629-291-0	236		
C-629-292-0	236		
C-629-293-0	236		
C-629-294-0	236		
C-629-295-0	236		
C-629-296-0	236		
C-629-297-0	236		
C-629-298-0	236		
C-629-299-0	236		
C-629-300-0	236		
C-629-301-0	236		
C-629-302-0	236		
C-629-303-0 through '-320-0	Not in Project		
C-629-325-0 through '-332-0	672		
Totals	3,976		410,502

As shown above, Σ PE2 = 3,976 + 410,502 = 414,478 lb-VOC/year for this project.

3. Pre-Project Stationary Source Potential to Emit (SSPE1)

Pursuant to Section 4.9 of District Rule 2201, the Pre-Project Stationary Source Potential to Emit (SSPE1) is the Potential to Emit (PE) from all units with valid Authorities to Construct (ATC) or Permits to Operate (PTO) at the Stationary Source and the quantity of emission reduction credits (ERC) which have been banked since September 19, 1991 for Actual Emissions Reductions that have occurred at the source, and which have not been used on-site.

SSPE1 calculations are necessary to aid the following determinations:

- If the facility is becoming a new Major Source,
- An offset threshold will be surpassed, or
- A Stationary Source Increase in Permitted Emissions (SSIPE) public notice is triggered

This project only concerns VOC emissions. This facility acknowledges that its VOC emissions are already above the Offset and Major Source Thresholds for VOC emissions. Additionally, since the only annual emissions change resulting from this project are the annual emissions increase associated with the eight new storage tanks and this facility has not banked any emissions, an SSIPE determination can be made without calculating the SSPE1; therefore, SSPE1 calculations are not necessary.

4. Post Project Stationary Source Potential to Emit (SSPE2)

Pursuant to Section 4.10 of District Rule 2201, the Post Project Stationary Source Potential to Emit (SSPE2) is the Potential to Emit (PE) from all units with valid Authorities to Construct (ATC) or Permits to Operate (PTO) at the Stationary Source and the quantity of emission reduction credits (ERC) which have been banked since September 19, 1991 for Actual Emissions Reductions that have occurred at the source, and which have not been used on-site.

SSPE2 calculations are necessary to aid the following determinations:

- If the facility is becoming a new Major Source,
- An offset threshold will be surpassed, or
- A Stationary Source Increase in Permitted Emissions (SSIPE) public notice is triggered

This project only concerns VOC emissions. This facility acknowledges that its VOC emissions are already above the Offset and Major Source Thresholds for VOC emissions. Additionally, since the only annual emissions change resulting from this project are the annual emissions increase associated with the eight new storage tanks and this facility has not banked any emissions, an SSIPE determination can be made without calculating the SSPE2; therefore, SSPE2 calculations are not necessary.

5. Major Source Determination

This source is an existing Major Source for VOC emissions and will remain a Major Source for VOC. No change in other pollutants are proposed or expected as a result of this project.

6. Baseline Emissions (BE)

The BE calculation (in lbs/year) is performed pollutant-by-pollutant for each unit within the project, to calculate the QNEC and if applicable, to determine the amount of offsets required.

Pursuant to Section 3.7 of District Rule 2201, BE = Pre-project Potential to Emit for:

- Any unit located at a non-Major Source,
- Any Highly-Utilized Emissions Unit, located at a Major Source,
- Any Fully-Offset Emissions Unit, located at a Major Source, or
- Any Clean Emissions Unit, located at a Major Source.

otherwise,

BE = Historic Actual Emissions (HAE), calculated pursuant to Section 3.22 of District Rule 2201.

The permit units in this project only emit VOC and therefore the BE determination is only required for this pollutant:

a. BE VOC

Units Located at a Non-Major Source

As shown in Section VII.C.5 above, the facility is a major source for VOC emissions.

Highly-Utilized Emissions Units, located at a Major Source

Due to the nature of winery operations, excess tank capacity is installed at wineries such that the actual usage is usually significantly less than the potential operation. Therefore, the tanks in this project are assumed to not be Highly-Utilized Emissions Units.

Fully Offset Emissions Units, located at a Major Source

Offsets were previously provided for the storage tank emissions units for permit units C-629-289-0 through '-320-0. Therefore these are Fully Offset Emissions Units. No other units affected by this project are Fully Offset Emissions Units.

Clean Emissions Unit, Located at a Major Source

Pursuant to Rule 2201, Section 3.12, a Clean Emissions Unit is defined as an emissions unit that is "equipped with an emissions control technology with a minimum control efficiency of at least 95% or is equipped with emission control technology that meets the requirements for achieved-in-practice BACT as accepted by the APCO during the five years immediately prior to the submission of the complete application.

All fermentation tanks in this project meet the District's current achieved-in-practice BACT (see Appendix Q) for fermentation tanks. Therefore all fermentation tank emissions units are *Clean Emissions Units* pursuant to District Rule 2201 and, for the combined fermentation emissions of all tanks in this project,

$$\Sigma BE_{\text{fermentation}} = \Sigma PE1_{\text{fermentation}} = 410,502 \text{ lb-VOC/year}$$

Baseline Emissions lb-VOC/year			
Permit Unit	Storage Operations	Fermentation Operations	
C-629-11-0 through -31-0, -40-0 through -45-0, -52-0 through -281-0	N/A	410,502	
C-629-284-0 through '-288-0	N/A		
C-629-289-0	236		
C-629-290-0	236		
C-629-291-0	236		
C-629-292-0	236		
C-629-293-0	236		
C-629-294-0	236		
C-629-295-0	236		
C-629-296-0	236		
C-629-297-0	236		
C-629-298-0	236		
C-629-299-0	236		
C-629-300-0	236		
C-629-301-0	236		
C-629-302-0	236		
C-629-303-0 through '-320-0	N/A		
C-629-325-0 through '-332-0	0		
Totals	3,304		410,502

As shown above, Σ BE = 3,304 + 410,502 = 413,806 lb-VOC/year for this project.

7. Major Modification

Major Modification is defined in 40 CFR Part 51.165 (as in effect on December 19, 2002) as "any physical change in or change in the method of operation of a major stationary source that would result in a significant net emissions increase of any pollutant subject to regulation under the Act." Per §51.165(a)(1)(vi)(A)

The *net emissions increase* is calculated as the increase in actual emissions resulting from the project. The calculated net emissions increase is significant if it exceeds the values in the following table:

Significance Threshold (lb/year)	
Pollutant	Threshold (lb/year)
VOC	50,000
NO _x	50,000
PM ₁₀	30,000
SO _x	80,000

For purposes of the Major Modification determination, the post project actual emissions are conservatively assumed to be equal to the Post Project Potential to Emit. The Baseline Actual Emissions (BAE, actual pre-project emissions as calculated in Appendix M) are 54,000 lb-VOC/year for baseline years 2007 and 2008. The *net emissions increase* (NEI) for the project (for purposes of determination of a Major Modification) is thus:

$$NEI = PE2 - BAE = 414,478 - 53,455 = 361,023 \text{ lb-VOC/year} > 50,000 \text{ lb-VOC/year}$$

Therefore, this project is a Major Modification.

8. Federal Major Modification

District Rule 2201, Section 3.17 states that major modifications are also federal major modifications unless they qualify for a "Less-Than-Significant Emissions Increase" exclusion.

A Less-Than-Significant Emissions Increase exclusion is for an emissions increase for the project, or a Net Emissions Increase for the project (as defined in 40 CFR 51.165 (a)(2)(ii)(B) through (D), and (F)), that is not significant for a given regulated NSR pollutant, and therefore is not a federal major modification for that pollutant.

- To determine the post-project projected actual emissions from existing units, the provisions of 40 CFR 51.165 (a)(1)(xxviii) shall be used.
- To determine the pre-project baseline actual emissions, the provisions of 40 CFR 51.165 (a)(1)(xxxv)(A) through (D) shall be used.
- If the project is determined not to be a federal major modification pursuant to the provisions of 40 CFR 51.165 (a)(2)(ii)(B), but there is a reasonable possibility that the

project may result in a significant emissions increase, the owner or operator shall comply with all of the provisions of 40 CFR 51.165 (a)(6) and (a)(7).

- Emissions increases calculated pursuant to this section are significant if they exceed the significance thresholds specified in the table below.

Significant Threshold (lb/year)	
Pollutant	Threshold (lb/year)
VOC	50,000
NO _x	50,000
PM ₁₀	30,000
SO _x	80,000

The Net Emissions Increases (NEI) for purposes of determination of a “Less-Than-Significant Emissions Increase” exclusion will be calculated below to determine if this project qualifies for such an exclusion.

Since this project consists of both existing and new emissions units, the “hybrid test” specified in 40 CFR(a)(2)(ii)(F) is applicable and requires that the NEI determination be based on the sum of the individual NEI determinations for existing emissions units (NEI_E) and new emissions units (NEI_N) pursuant to 40 CFR(a)(2)(ii)(C) and (D) respectively. In addition, pursuant to 40 CFR (a)(1)(vi)(A)(2), creditable contemporaneous emissions increases (NEI_C) must also be included in the determination of the NEI. Therefore,

$$NEI = NEI_E + NEI_N + NEI_C$$

Net Emission Increase for Existing Units (NEI_E)

Per 40 CFR 51.165 (a)(1)(xxviii) and 40 CFR 51.165 (a)(2)(ii)(C) for all existing units,

$$NEI_E = PAE - BAE$$

where,

BAE = Baseline Actual Emissions which are the actual emissions created by the project during the baseline period. The BAE are calculated pursuant to 40 CFR 51.165 (a)(1)(xxxv)(A) through (D) in Appendix M. As indicated there:

$$BAE = 53,455 \text{ lb-VOC/year}$$

PAE = Projected Actual Emissions which are the post-project projected actual emissions of the existing units in this project pursuant to 40 CFR 51.165 (a)(1)(xxviii). Based on current projections of growth and the facility’s business plan as stated by the applicant (see [Appendix N](#)), the projected maximum annual emissions from the existing units in this project in any one of the 10 years following implementation of this project are calculated in [Appendix O](#) as:

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INFORMATION INCLUDES THE FOLLOWING:**

**Facility's Projected Actual Emissions (information which may
disclose the facility's strategic business plan for growth and
marketing)**

Projected Maximum Annual Emissions = xxxxxxxx lb-VOC per year

Per 40 CFR 51.165 (a)(1)(xxviii)(B)(3), the portion of the existing units' emissions following the project that an existing unit *could have accommodated* during the baseline period shall be excluded from the PAE in calculating any emissions increase. Per the applicant (see Appendix N), the existing facility could have accommodated 100 percent of the projected maximum annual emissions during the Baseline Period based strictly on increased product demand. The District's analysis of the production capacity of this facility, presented in Section VII.C.1.d, indicates a production capacity for this facility which is significantly higher than the facility's 10-year projection and thus the District's analysis corroborates the applicant's statements in this regard. Therefore, for this project:

$$\text{PAE} = \text{Projected Maximum Annual Emissions} - \text{Emissions following the project that an existing unit could have accommodated during the baseline period}$$

Since,

$$\text{Projected Maximum Annual Emissions} = \text{Emissions following the project that an existing unit could have accommodated during the baseline period}$$

$$\text{PAE} = 0$$

NEI_E is thus calculated as follows:

$$\text{NEI}_E = \text{PAE} - \text{BAE} = 0 - \text{BAE}$$

$$\text{NEI}_E = 0 \text{ for all existing emissions units}$$

Net Emission Increase for New Units (NEI_N)

Per 40 CFR 51.165 (a)(2)(ii)(D) for new emissions units in this project,

$$\text{NEI}_N = \text{PE2}_N - \text{BAE}$$

Since these are new units, BAE for these units is zero and,

$$\text{NEI}_N = \text{PE2}_N$$

where PE2_N is the Post Project Potential to Emit for the new emissions units.

This project includes both new fermentation tank emissions units and new storage tank emissions units. Therefore,

$$\text{PE2}_N = \text{PE2}_{N(\text{fermentation})} + \text{PE2}_{N(\text{storage})}$$

As discussed in Appendix F, fermentation tanks operating in a winery are not truly independent emissions units with the result that the theoretical “stand-alone” annual potential to emit for individual fermentation tanks cannot be defined (their theoretical annual fermentation capacity, and thus their potential annual emissions, must be established with consideration of all the other associated tanks in the facility). In order to determine the $PE_{2N(\text{fermentation})}$, a post-project determination of the fermentation emission potential (PE_2^*) of all tanks at the facility (new and existing) must be made which ignores the proposed Specific Limiting Condition which will be placed on the permits. Then the Pre-Project Potential to Emit of the existing fermentation operation ($PE_{\text{fermentation}}$ as determined in Section VII.C) is subtracted from PE_2^* to arrive at $PE_{2N(\text{fermentation})}$. PE_2^* is determined in Appendix P to be 423,832 lb-VOC/year. $PE_{2N(\text{fermentation})}$ is thus calculated as follows:

$$PE_{2N(\text{fermentation})} = PE_2^* - PE_{\text{fermentation}} = 423,832 - 410,502 = 13,330 \text{ lb-VOC/year}$$

$PE_{2N(\text{storage})}$ was calculated in Section VII.C.3 of this evaluation:

$$PE_{2N(\text{storage})} = 672 \text{ lb-VOC/year}$$

thus,

$$PE_{2N} = PE_{2N(\text{fermentation})} + PE_{2N(\text{storage})} = 13,330 + 672 = 14,002 \text{ lb-VOC/year}$$

And,

$$NEI_N = PE_{2N} = 14,002 \text{ lb-VOC/year}$$

Creditable Contemporaneous Emissions Increase (NEI_C)

Creditable contemporaneous emission increases are also associated with this project. These are presented in Appendix Q and are as follows:

$$NEI_C = 8,491 \text{ lb-VOC/year}$$

The NEI for this project is thus calculated as follows:

$$NEI = NEI_E + NEI_N + NEI_C$$

$$NEI = 0 + 14,002 + 8,491 = 22,493 \text{ lb-VOC/year}$$

The NEI for this project will be less than the federal Major Modification threshold of 50,000 lb-VOC/year. Therefore, this project qualifies for a “Less-Than-Significant Emissions Increase” exclusion and is thus determined to not be a Federal Major Modification.

Per 40 CFR 51.165(a) (6) (VI), a “reasonable possibility” exists that a significant emissions increase may occur in spite of the above determination if the project has:

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disclose the facility's strategic business plan for growth and
marketing)**

1. 40 CFR 51.165(a)(6)(vi)(A): A Net Emissions Increase (NEI) of at least 50 percent of a "significant emissions increase"; or
2. 40 CFR 51.165(a)(6)(vi)(B): A Net Emissions Increase (NEI) that, added to the emissions following the project that an existing unit *could have accommodated* during the baseline period (= PAE-BAE), sums to at least 50 percent of the amount that is a "significant emissions increase".

As listed above, the significance threshold for VOC is 50,000 lb/year.

$NEI = 22,493 \text{ lb-VOC/year} < 50\% \times 50,000 \text{ lb-VOC/year}$

$NEI + PAE = 22,493 + \text{*****} \text{ lb-VOC/year} > 50\% \times 50,000 \text{ lb-VOC/year}$

Since the sum of the NEI and the BPE exceed 50% of a "significant emissions increase", a "reasonable possibility" exists that a "significant emissions increase" may occur. Since a "reasonable possibility" only occurs within the meaning of 40 CFR 51.165(a)(6)(vi)(B) listed above, only the requirements of 40 CFR 51.165(6)(i)(A) through (C) are applicable. The following condition will be placed on each ATC to ensure compliance:

- *Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]*

VIII. Compliance

Rule 2201 New and Modified Stationary Source Review Rule

A. Best Available Control Technology (BACT)

1. BACT Applicability

BACT requirements are triggered on a pollutant-by-pollutant basis and on an emissions unit-by-emissions unit basis for the following*:

- a. Any new emissions unit with a potential to emit exceeding two pounds per day,
- b. The relocation from one Stationary Source to another of an existing emissions unit with a potential to emit exceeding two pounds per day,
- c. Modifications to an existing emissions unit with a valid Permit to Operate resulting in an AIPE exceeding two pounds per day, and/or
- d. Any new or modified emissions unit, in a stationary source project, which results in a Major Modification.

*Except for CO emissions from a new or modified emissions unit at a Stationary Source with an SSPE2 of less than 200,000 pounds per year of CO.

a. New emissions units – PE > 2 lb/day

As seen in Section VII.C.2 of this evaluation, the applicant is proposing to install eight new wine fermentation and storage tanks with a PE greater than 2 lb/day for VOC. Thus BACT is triggered for VOC for these emissions units.

b. Relocation of emissions units – PE > 2 lb/day

As discussed in Section I above, there are no emissions units being relocated from one stationary source to another; therefore BACT is not triggered.

c. Modification of emissions units – AIPE > 2 lb/day

$$\text{AIPE} = \text{PE}_2 - \text{HAPE}$$

Where,

AIPE = Adjusted Increase in Permitted Emissions, (lb/day)

PE₂ = Post-Project Potential to Emit, (lb/day)

HAPE = Historically Adjusted Potential to Emit, (lb/day)

$$\text{HAPE} = \text{PE}_1 \times (\text{EF}_2/\text{EF}_1)$$

Where,

PE₁ = The emissions unit's Potential to Emit prior to modification or relocation, (lb/day)

EF₂ = The emissions unit's permitted emission factor for the pollutant after modification or relocation. If EF₂ is greater than EF₁ then EF₂/EF₁ shall be set to 1

EF₁ = The emissions unit's permitted emission factor for the pollutant before the modification or relocation

$$\text{AIPE} = \text{PE}_2 - (\text{PE}_1 * (\text{EF}_2 / \text{EF}_1))$$

All existing fermentation emissions units in this facility are modified by this project. For all existing red wine fermenters (permit units 150-161, 174-184, 212-223 and 266-281), PE₂ = PE₁ and EF₂ = EF₁. Therefore, per the above equation, AIPE = 0 for all modified existing red wine fermentation emissions units in the project.

All existing white wine fermenters (permit units 11-149, 162-173, 186-211 and 224-265) have increases in daily potential to emit due to now being designated for red wine fermentation. For fermentation in these units,

EF₂ = red wine daily emission factor = 3.46 lb-VOC/1000 gallons tank capacity

EF₁ = white wine daily emission factor = 1.62 lb-VOC/1000 gallons tank capacity

PE₂ = Tank Capacity x EF₂

PE₁ = Tank Capacity x EF₁

$$\text{AIPE} = \text{Tank Capacity} \times \text{EF2} - \text{Tank Capacity} \times \text{EF1} \times \text{EF2/EF1}$$

Since $\text{EF2} > \text{EF1}$, $\text{EF2/EF1} = 1$

Thus,

$$\text{AIPE} = \text{Tank Capacity} \times (\text{EF2} - \text{EF1}) = \text{Tank Capacity} \times (3.46-1.62)/1000$$

$$\text{AIPE} = \text{Tank Capacity} \times (0.00184)$$

For a particular tank to trigger BACT,

$$\text{AIPE} = \text{Tank Capacity} \times (0.00184) > 2.0 \text{ lb-VOC/day}$$

Or,

$$\text{Tank Capacity} > 2.0/0.00184 > 1,087 \text{ gallons}$$

All fermentation tank emissions units in this project have a capacity exceeding 1,087 gallons (and thus an AIPE greater than 2.0 lb/day for VOC emissions) with the exception of permit units -14, -15, -16 and -23. Therefore BACT is triggered for all existing white wine fermenters with capacity exceeding 1,087 gallons (permit units 11- 13, 17-149, 162-173, 186-211 and 224-265).

Existing storage tank emissions units '-289 through '-302 are modified by this project. The following table calculates the AIPE for these units:

AIPE for New Storage Tanks					
Permit Unit	PE2 lb/day	EF2 lb/1000 gal	PE1 lb/day	EF1 lb/1000 gal	AIPE = PE2 - PE1(EF2/EF1) lb/day
-289-1	56.8	0.287	54.5	0.287	2.3
-290-1	56.8	0.287	54.5	0.287	2.3
-291-1	56.8	0.287	54.5	0.287	2.3
-292-1	56.8	0.287	54.5	0.287	2.3
-293-1	56.8	0.287	54.5	0.287	2.3
-294-1	56.8	0.287	54.5	0.287	2.3
-295-1	56.8	0.287	54.5	0.287	2.3
-296-1	56.8	0.287	54.5	0.287	2.3
-297-1	56.8	0.287	54.5	0.287	2.3
-298-1	56.8	0.287	54.5	0.287	2.3
-299-1	56.8	0.287	54.5	0.287	2.3
-300-1	56.8	0.287	54.5	0.287	2.3
-301-1	56.8	0.287	54.5	0.287	2.3
-302-1	56.8	0.287	54.5	0.287	2.3

As demonstrated above, the AIPE is greater than 2.0 lb/day for VOC emissions for these modified emissions units; therefore BACT is triggered.

d. Major Modification

As discussed in Section VII.C.7 above, this project does constitute a Major Modification for VOC emissions; therefore BACT is triggered for VOC for all emissions units affected by this stationary source project.

2. BACT Guideline

BACT Guideline 5.4.14, *Wine Fermentation Tanks*, applies to all fermentation tanks in this project. (See Appendix R)

BACT Guideline 5.4.13, *Wine Storage Tank* applies to all wine storage tanks in this project. (See Appendix S)

3. Top-Down BACT Analysis

Per Permit Services Policies and Procedures for BACT, a Top-Down BACT analysis shall be performed as a part of the application review for each application subject to the BACT requirements pursuant to the District's NSR Rule.

Fermentation Tanks

Pursuant to the attached Top-Down BACT Analysis (see Appendix R), BACT has been satisfied with the following:

VOC: Open tank vented to the atmosphere with the average fermentation temperature not exceeding 95 °F.

The following conditions will be placed on the ATC's of all fermentation tank emissions units affected by this project to ensure compliance with the requirements of BACT for wine fermentation tanks:

- *The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 °F, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]*
- *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 any 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 Rules 2201 and 4694]*

Wine Storage Tanks

Pursuant to the attached Top-Down BACT Analysis (see Appendix S), BACT has been satisfied with the following:

VOC: Insulated tank, pressure/vacuum valve set within 10% of the maximum allowable working pressure of the tank, "gas tight" tank operation and achieve and maintain a continuous storage temperature not exceeding 75 °F within 60 days of completion of fermentation.

The DEL for wine storage tanks will be stated in the equipment description as an "insulated" tank and by placing the following conditions on the ATC:

- *When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]*
- *When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21 [District Rules 2201 and 4694]*
- *The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]*

B. Offsets

1. Offset Applicability

Pursuant to Section 4.5.3, offset requirements shall be triggered on a pollutant by pollutant basis and shall be required if the Post Project Stationary Source Potential to Emit (SSPE2) equals to or exceeds the offset threshold levels in Table 4-1 of Rule 2201.

Facility emissions are already above the Offset and Major Source Thresholds for VOC emissions; therefore, offsets are triggered

2. Quantity of Offsets Required

As discussed above, the facility is an existing Major Source for VOC and the SSPE2 is greater than the offset thresholds; therefore offset calculations will be required for this project.

Per Sections 4.7.1 and 4.7.3, the quantity of offsets in pounds per year for VOC is calculated as follows for sources with an SSPE1 greater than the offset threshold levels before implementing the project being evaluated.

Offsets Required (lb/year) = $(\Sigma[PE2 - BE] + ICCE) \times DOR$, for all new or modified emissions units in the project,

Where,

PE2 = Post Project Potential to Emit, (lb/year)

BE = Baseline Emissions, (lb/year)

ICCE = Increase in Cargo Carrier Emissions, (lb/year)

DOR = Distance Offset Ratio, determined pursuant to Section 4.8

BE = Pre-project Potential to Emit for:

- Any unit located at a non-Major Source,
- Any Highly-Utilized Emissions Unit, located at a Major Source,
- Any Fully-Offset Emissions Unit, located at a Major Source, or
- Any Clean Emissions Unit, Located at a Major Source.

otherwise,

BE = Historic Actual Emissions (HAE)

$\Sigma PE2$ and ΣBE are calculated in Sections VII.C.1 and VII.C.2. There are no increases in cargo carrier emissions. Therefore

$$\text{Offsets Required (lb/year)} = \Sigma[PE2 - BE] \times DOR = [\Sigma PE2 - \Sigma BE] \times DOR$$

Per section VIII.C.6, $\Sigma BE = 413,806$ lb-VOC/year

Per section VIII.C.2, $\Sigma PE2 = 414,478$ lb-VOC/year

$$\text{Offsets Required (lb/year)} = [414,478 - 413,806] \times DOR = 672 \text{ lb-VOC/year} \times DOR$$

$$\begin{aligned} \text{Quarterly Offsets Required for each tank} &= 672 \text{ lb-VOC/yr} \div 4 \text{ qtrs/yr} \div 8 \text{ tanks} \\ &= 21 \text{ lb-VOC/quarter}^* \end{aligned}$$

* Emission increases for this project are all due to storage tank operations which are uniform for each quarter

The applicant has proposed use of ERC certificate S-3060-1 to offset the increases in VOC emissions associated with this project and has demonstrated legal rights to 255 lb-VOC/quarter (0.51 tons per year) from this certificate. Since this certificate is based on emission reductions located more than 15 miles from this stationary source,

$$DOR = 1.5 \text{ (pursuant to section 4.8)}$$

Total quarterly ERC requirements based on use of this certificate are thus:

$$21 \text{ lb-VOC/qtr per tank} \times 1.5 \text{ (DOR)} \times 8 \text{ tanks} = 246 \text{ lb-VOC/Quarter}$$

<u>1st Quarter</u>	<u>2nd Quarter</u>	<u>3rd Quarter</u>	<u>4th Quarter</u>
252	252	252	252

Available VOC credits from ERC certificate S-3060-1 and the portion of the certificate demonstrated to be available to the applicant in lb/qtr are listed as follows:

	<u>1st Quarter</u>	<u>2nd Quarter</u>	<u>3rd Quarter</u>	<u>4th Quarter</u>
ERC #S-3060-1	255	255	255	255
Available To Applicant	255	255	255	255

As seen above, the facility has sufficient credits to fully offset the quarterly VOC emissions increases associated with this project.

Proposed Rule 2201 (offset) Conditions:

The following conditions will be placed on ATC's '-325-0 through '-332-0:

- *Prior to operating equipment under this Authority to Construct, permittee shall surrender VOC emission reduction credits for the following quantity of emissions: 1st quarter – 21 lb, 2nd quarter - 21 lb, 3rd quarter - 21 lb, and fourth quarter - 21 lb. Offsets shall be provided at the applicable offset ratio specified in Table 4-2 of Rule 2201 (as amended 9/21/06). [District Rule 2201]*
- *ERC Certificate Number S-3060-1 (or a certificate split from this certificate) shall be used to supply the required offsets, unless a revised offsetting proposal is received and approved by the District, upon which this Authority to Construct shall be reissued, administratively specifying the new offsetting proposal. Original public noticing requirements, if any, shall be duplicated prior to reissuance of this Authority to Construct. [District Rule 2201]*

C. Public Notification

1. Applicability

Public noticing is required for:

- a. Any new Major Source, which is a new facility that is also a Major Source,
- b. Major Modifications,
- c. Any new emissions unit with a Potential to Emit greater than 100 pounds during any one day for any one pollutant,
- d. Any project which results in the offset thresholds being surpassed, and/or
- e. Any project with an SSIPE of greater than 20,000 lb/year for any pollutant.

a. New Major Source

New Major Sources are new facilities, which are also Major Sources. Since this is not a new facility, public noticing is not required for this project for New Major Source purposes.

b. Major Modification

As demonstrated in VII.C.7, this project is a Major Modification; therefore, public noticing for Major Modification purposes is required.

c. PE > 100 lb/day

Applications which include a new emissions unit with a Potential to Emit greater than 100 pounds during any one day for any pollutant will trigger public noticing requirements. As indicated in Section VII.C.2 above, the new fermentation emissions units associated with proposed ATC's C-629-325 through '-332 all have a Potential to Emits exceeding 100 lb-VOC/day. Therefore, public noticing for PE > 100 lb/day purposes is required.

d. Offset Threshold

Since this project concerns only VOC emissions and this facility was a major source for VOC prior to this project (SSPE > 50,000 lb-VOC/year), the offset threshold was not surpassed in this project; therefore public noticing is not required for offset purposes.

e. SSIPE > 20,000 lb/year

Public notification is required for any permitting action that results in a Stationary Source Increase in Permitted Emissions (SSIPE) of more than 20,000 lb/year of any affected pollutant. According to District policy, the SSIPE is calculated as the Post Project Stationary Source Potential to Emit (SSPE2) minus the Pre-Project Stationary Source Potential to Emit (SSPE1), i.e. $SSIPE = SSPE2 - SSPE1$. This project concerns only VOC emissions with a total project increase of 672 lb/year as calculated in Section VII.C.1 and VII.C.2; therefore, the SSIPE cannot exceed 20,000 lb/year and public noticing for SSIPE purposes is not required.

2. Public Notice Action

As discussed above, public noticing is required for this project since it is both a Major Modification and includes new emissions units with a Potential to emit exceeding 100 lb/day. Therefore, public notice documents will be submitted to the California Air Resources Board (CARB) and EPA and a public notice will be published in a local newspaper of general circulation prior to the issuance of the ATC for this equipment.

D. Daily Emission Limits (DELs)

Daily Emissions Limitations (DELs) and other enforceable conditions are required by Section 3.15 to restrict a unit's maximum daily emissions, to a level at or below the emissions associated with the maximum design capacity. Per Sections 3.15.1 and 3.15.2, the DEL must be contained in the latest ATC and contained in or enforced by the latest PTO and enforceable, in a practicable manner, on a daily basis. DELs are also required to enforce the applicability of BACT.

For all fermentation emissions units, the DEL is stated in the form of an emission factor (lb-VOC/day-1000 gallon tank capacity) and the capacity rating of the tank as listed on the permit. These units are also subject to a separate annual emission limit (expressed in lb-VOC per year) in the form of a Specific Limiting Condition (SLC) listed on each permit.

For all wine storage tank emissions units affected by this project, the DEL is stated in the form of a daily limit on tank throughput and a maximum allowable ethanol content for wine handled in the tank. These units are also subject to a separate annual emission limits (expressed as a limit on annual throughput and a maximum allowable ethanol content for wine handled in the tank).

Proposed Rule 2201 (DEL) Conditions:

Wine fermentation tanks (all permitted for red wine fermentation):

- *The VOC emissions rate for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]*
- *Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]*
- *Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]*

Wine Storage Tank Permits (C-629-289 through '-302):

- *Except when used for fermentation of wine, the ethanol content of wine in this tank shall not exceed 13.9 percent by volume. [District Rule 2201]*
- *Except when used for fermentation of wine, tank throughput shall not exceed either of the following limits: 198,000 gallons in any one day or 1,200,000 gallons per year. [District Rule 2201]*

Wine Storage Tank Permits (C-629-325 through '-332):

- *When this tank is used for wine storage, the ethanol content of wine in this tank shall not exceed 14.5 percent by volume. [District Rule 2201]*
- *When this tank is used for wine storage, tank throughput shall not exceed 87,000 gallons in any one day. [District Rule 2201]*
- *The combined storage throughput of permits C-629-325 through C-629-332 shall not exceed 3,262,140 gallons per year. [District Rule 2201] N*

E. Compliance Assurance

1. Source Testing

Pursuant to District Policy APR 1705, source testing is not required to demonstrate compliance with Rule 2201.

2. Monitoring

No monitoring is required to demonstrate compliance with Rule 2201.

3. Recordkeeping

Recordkeeping is required to demonstrate compliance with the offset, public notification and daily emission limit requirements of Rule 2201. Recordkeeping is also required for winery tanks pursuant to District Rule 4694, *Wine Fermentation and Storage Tanks*. The following conditions will appear on the permits to operate:

Wine Storage Tank Permits Subject to BACT (ATC's '-289-1 through '-302-1 and '-325-0 through '-332-0)

- *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]*
- *When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]*
- *When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]*
- *All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]*

Wine Fermentation Tanks

- *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 Rules 2201 and 4694]*
- *Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rule 2201] N*
- *All 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]*

4. Reporting

No reporting is required to demonstrate compliance with Rule 2201.

F. Ambient Air Quality Analysis

Section 4.14.1 of this Rule requires that an ambient air quality analysis (AAQA) be conducted for the purpose of determining whether a new or modified Stationary Source will cause or make worse a violation of an air quality standard. However, since this project involves only VOC and no ambient air quality standard exists for VOC, an AAQA is not required for this project.

Rule 2520 Federally Mandated Operating Permits

Pursuant to their current operating permit, this facility is an existing major source; however, the facility has not received their Title V permit. An application to comply with Rule 2520 - *Federally Mandated Operating Permits* has already been submitted to the District; therefore, no action is required at this time.

Rule 4001 New Source Performance Standards (NSPS)

This rule incorporates NSPS from Part 60, Chapter 1, Title 40, Code of Federal Regulations (CFR); and applies to all new sources of air pollution and modifications of existing sources of air pollution listed in 40 CFR Part 60. However, no subparts of 40 CFR Part 60 apply to wine fermentation and storage tank operations.

Rule 4002 National Emission Standards for Hazardous Air Pollutants (NESHAPs)

This rule incorporates NESHAPs from Part 61, Chapter I, Subchapter C, Title 40, CFR and the NESHAPs from Part 63, Chapter I, Subchapter C, Title 40, CFR; and applies to all sources of hazardous air pollution listed in 40 CFR Part 61 or 40 CFR Part 63. However, no subparts of 40 CFR Part 61 or 40 CFR Part 63 apply to wine fermentation and storage tank operations.

Rule 4102 Nuisance

Rule 4102 states that no air contaminant shall be released into the atmosphere which causes a public nuisance. Public nuisance conditions are not expected as a result of these operations, provided the equipment is well maintained. Therefore, the following condition will be listed on each ATC to ensure compliance:

- {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

California Health & Safety Code 41700 (Health Risk Assessment)

District Policy APR 1905 – Risk Management Policy for Permitting New and Modified Sources specifies that for an increase in hazardous air pollutants (HAP) associated with a proposed new source or modification, the District perform an analysis to determine the possible impact to the nearest resident or worksite.

Ethanol is not an HAP as defined by Section 44321 of the California Health and Safety Code. Therefore, there are no increases in HAP emissions associated with any emission units in this project, therefore a health risk assessment is not necessary and no further risk analysis is required.

District Rule 4694 Wine Fermentation and Storage Tanks

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. The storage tank provisions of this rule apply to all tanks with capacity in excess of 5,000 gallons.

Section 5.1 requires the winery operator achieve Required Annual Emissions Reductions (RAER) equal to at least 35% of the winery's Baseline Fermentation Emissions (BFE). Per the definition of RAER in Section 3.25 of the Rule, the RAER may be achieved by any combination of Fermentation Emission Reductions (FER), Certified Emission Reductions (CER) or District Obtained Emission Reductions (DOER) as established in the facility's District-approved Rule 4694 Compliance Plan, due every three years on December 1st beginning in 2006. The facility has submitted the required plan to the District and is currently satisfying the required emission reductions in the form of Certified Emission Reductions.

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.

Therefore, the following conditions will be placed on the permit for each storage tank with capacity greater than 5,000 gallons and not constructed of concrete or wood to ensure compliance with the requirements of Section 5.2.1:

- *When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]*
- *When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21 [District Rule 4694]*

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

The following conditions will be placed on the permit for each storage tank with capacity greater than 5,000 gallons and not constructed of concrete or wood to ensure compliance with the requirements of Section 5.2.2:

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

Every three years, Section 6.1 and 6.2 require the facility to submit a Three-Year Compliance Plan and a Three-Year Compliance Plan Verification respectively. Section 6.3 requires that an Annual Compliance Plan Demonstration be submitted to the District no later than February 1 of each year to show compliance with the applicable requirements of the Rule. Section 6.4 requires that records required by this rule be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. Section 6.4.3 requires that all monitoring be performed for any Certified Emission Reductions as identified in the facility's Three-Year Compliance Plan and that the records of all monitoring be maintained. The following conditions on the facility-wide permit ('-0-0) ensure compliance:

- *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]*
- *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]*
- *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]*
- *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]*
- *All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]*

Section 6.4.1 requires that records be kept for each fermentation batch. The following condition will be placed on the ATC for each fermentation tank to ensure compliance:

- *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 Rules 2201 and 4694]*

Section 6.4.2 requires that weekly records be kept of wine volume and temperature in each storage tank. All tanks in this facility are storage tanks. Therefore, the following conditions will be placed on the permit for each storage tank to ensure compliance with the requirements of Section 6.4.2:

- *When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]*
- *When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine.[District Rule 4694]*

Section 6.4.3 requires that all monitoring be performed for any Certified Emission Reductions as identified in the facility's Three-Year Compliance Plan and that the records of all monitoring be maintained. The following condition on the facility-wide permit ('-0-0) ensures compliance:

- *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]*

California Health & Safety Code 42301.6 (School Notice)

The District has verified that this site is not located within 1,000 feet of a school. Therefore, pursuant to California Health and Safety Code 42301.6, a school notice is not required.

California Environmental Quality Act (CEQA)

The California Environmental Quality Act (CEQA) requires each public agency to adopt objectives, criteria, and specific procedures consistent with CEQA Statutes and the CEQA Guidelines for administering its responsibilities under CEQA, including the orderly evaluation of projects and preparation of environmental documents. The San Joaquin Valley Unified Air Pollution Control District (District) adopted its *Environmental Review Guidelines* (ERG) in 2001. The basic purposes of CEQA are to:

- Inform governmental decision-makers and the public about the potential, significant environmental effects of proposed activities.
- Identify the ways that environmental damage can be avoided or significantly reduced.
- Prevent significant, avoidable damage to the environment by requiring changes in projects through the use of alternatives or mitigation measures when the governmental agency finds the changes to be feasible.
- Disclose to the public the reasons why a governmental agency approved the project in the manner the agency chose if significant environmental effects are involved.

The District performed an Engineering Evaluation (this document) for the proposed project and determined that the activity will occur at an existing facility and the project involves negligible expansion of the existing use. Furthermore, the District determined that the activity will not have a significant effect on the environment. The District finds that the activity is categorically exempt from the provisions of CEQA pursuant to CEQA Guideline § 15031 (Existing Facilities), and finds that the project is exempt per the general rule that CEQA applies only to projects which have the potential for causing a significant effect on the environment (CEQA Guidelines §15061(b)(3)).

IX. Recommendation

Compliance with all applicable rules and regulations is expected. Pending a successful NSR Public Noticing period, issue the proposed Authorities to Construct subject to the permit conditions on the attached draft Authorities to Construct in Appendix T and the modified facility-wide permit attached in Appendix U.

X. Billing Information

Billing information is attached in Appendix V.

Appendices

- A: Current PTO(s)
- B: Pre-Project Equipment Description
- C: Post Project Equipment Description
- D: District FYI-114, Estimating Emissions From Winery Tanks
- E: Facility Tank Summary
- F: Draft Policy for Calculation of the Annual Potential to Emit for VOC Emissions from Wine Fermentation and Storage Operations
- G: Daily PE1 for Storage Tank Emissions Units
- H: Daily PE1 for Fermentation Tank Emissions Units
- I: Annual PE1 for Storage Tank Emissions Units
- J: Daily PE2 for Storage Tank Emissions Units
- K: Daily PE2 for Fermentation Tank Emissions Units
- L: Annual PE2 for Storage Tank Emissions Units
- M: Baseline Actual Emissions (BAE)
- N: Facility's 10 Year Projection
- O: Calculation of Projected Actual Emissions (PAE)
- P: Post Project Emission Potential (PE*)
- Q: Creditable Contemporaneous Emissions Increases
- R: BACT Guideline 5.4.14 and Top-Down Analysis for Wine Fermentation Tanks
- S: BACT Guideline 5.4.13 and Top-Down Analysis for Winery Storage Tanks
- T: Draft ATCs
- U: Facility Wide Requirements
- V: Billing Information

Appendix A

Current PTO's

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-11-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

5,967 GALLON STAINLESS STEEL WINE STORAGE TANK CT-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. 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-12-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

5,947 GALLON STAINLESS STEEL WINE STORAGE TANK CT-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. 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-13-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

8,557 GALLON STAINLESS STEEL WINE STORAGE TANK CT-3 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. 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-14-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

604 GALLON STAINLESS STEEL WINE STORAGE TANK ST-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. 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-15-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

604 GALLON STAINLESS STEEL WINE STORAGE TANK ST-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. 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-16-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

603 GALLON STAINLESS STEEL WINE STORAGE TANK ST-3 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. 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-17-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

1,542 GALLON STAINLESS STEEL WINE STORAGE TANK ST-4 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. 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-18-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

1,542 GALLON STAINLESS STEEL WINE STORAGE TANK ST-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. 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-19-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

1,542 GALLON STAINLESS STEEL WINE STORAGE TANK ST-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. 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-20-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

1,194 GALLON STAINLESS STEEL WINE STORAGE TANK HT-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. 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-21-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

1,192 GALLON STAINLESS STEEL WINE STORAGE TANK HT-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. 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-22-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

1,107 GALLON STAINLESS STEEL WINE STORAGE TANK HT-3 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. 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-23-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

1,003 GALLON STAINLESS STEEL WINE STORAGE TANK HT-4 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. 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-24-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

15,360 GALLON STAINLESS STEEL WINE STORAGE 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. 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-25-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

15,360 GALLON STAINLESS STEEL WINE STORAGE 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. 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-26-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

15,360 GALLON STAINLESS STEEL WINE STORAGE TANK 3 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. 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-27-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

15,360 GALLON STAINLESS STEEL WINE STORAGE TANK 4 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. 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-28-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

15,360 GALLON STAINLESS STEEL WINE STORAGE 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. 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-29-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

15,360 GALLON STAINLESS STEEL WINE STORAGE 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. 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-30-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

6,610 GALLON IRON COATED WINE STORAGE 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. 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-31-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

6,605 GALLON IRON COATED WINE STORAGE 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. 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-40-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

9,356 GALLON STAINLESS STEEL WINE STORAGE TANK 17 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. 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-41-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

9,339 GALLON STAINLESS STEEL WINE STORAGE TANK18 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. 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-42-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

9,389 GALLON STAINLESS STEEL WINE STORAGE TANK 19 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. 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-43-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

15,360 GALLON STAINLESS STEEL WINE STORAGE 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. 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-44-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

15,360 GALLON STAINLESS STEEL WINE STORAGE 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. 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-45-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

15,360 GALLON STAINLESS STEEL WINE STORAGE 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. 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-52-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

3,426 GALLON STAINLESS STEEL WINE STORAGE 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. 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-53-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

3,424 GALLON STAINLESS STEEL WINE STORAGE 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. 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]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-54-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

46,222 GALLON STAINLESS STEEL WINE STORAGE TANK 33 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. 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-55-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

46,205 GALLON STAINLESS STEEL WINE STORAGE TANK 34 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. 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-56-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

46,203 GALLON STAINLESS STEEL WINE STORAGE 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. 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-57-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

46,215 GALLON STAINLESS STEEL WINE STORAGE TANK 36 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. 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-58-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

46,767 GALLON STAINLESS STEEL WINE STORAGE 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. 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-59-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

46,746 GALLON STAINLESS STEEL WINE STORAGE TANK 38 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. 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-60-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

46,584 GALLON STAINLESS STEEL WINE STORAGE TANK 39 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. 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-61-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

46,439 GALLON STAINLESS STEEL WINE STORAGE TANK 40 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. 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-62-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

46,506 GALLON STAINLESS STEEL WINE STORAGE 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. 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-63-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

46,508 GALLON STAINLESS STEEL WINE STORAGE 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. 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-64-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

46,539 GALLON STAINLESS STEEL WINE STORAGE 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. 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-65-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

46,591 GALLON STAINLESS STEEL WINE STORAGE 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. 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-66-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

46,573 GALLON STAINLESS STEEL WINE STORAGE 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. 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-67-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

46,582 GALLON STAINLESS STEEL WINE STORAGE 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. 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-68-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

46,558 GALLON STAINLESS STEEL WINE STORAGE 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. 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-69-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

46,542 GALLON STAINLESS STEEL WINE STORAGE TANK 108 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. 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-70-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

46,615 GALLON STAINLESS STEEL WINE STORAGE TANK 109 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. 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-71-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

46,634 GALLON STAINLESS STEEL WINE STORAGE 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. 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]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-72-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

46,568 GALLON STAINLESS STEEL WINE STORAGE 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. 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-73-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

46,719 GALLON STAINLESS STEEL WINE STORAGE 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. 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-74-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

46,625 GALLON STAINLESS STEEL WINE STORAGE TANK 113 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. 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-75-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

46,618 GALLON STAINLESS STEEL WINE STORAGE TANK 114 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. 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-76-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

46,587 GALLON STAINLESS STEEL WINE STORAGE TANK 115 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. 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-77-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

46,661 GALLON STAINLESS STEEL WINE STORAGE TANK 116 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. 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-78-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

46,510 GALLON STAINLESS STEEL WINE STORAGE TANK 117 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. 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-79-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

46,567 GALLON STAINLESS STEEL WINE STORAGE TANK 118 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. 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-80-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

46,534 GALLON STAINLESS STEEL WINE STORAGE TANK 119 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. 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-81-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

46,532 GALLON STAINLESS STEEL WINE STORAGE TANK 120 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. 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-84-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

46,532 GALLON STAINLESS STEEL WINE STORAGE TANK 123 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. 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-85-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

46,532 GALLON STAINLESS STEEL WINE STORAGE TANK 124 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. 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-86-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

37,469 GALLON STAINLESS STEEL WINE STORAGE TANK 201 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. 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-87-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

37,473 GALLON STAINLESS STEEL WINE STORAGE TANK 202 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. 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]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-88-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

37,489 GALLON STAINLESS STEEL WINE STORAGE TANK 203 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. 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-89-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

37,251 GALLON STAINLESS STEEL WINE STORAGE 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. 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-90-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

37,404 GALLON STAINLESS STEEL WINE STORAGE TANK 205 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. 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-91-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

37,439 GALLON STAINLESS STEEL WINE STORAGE TANK 206 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. 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]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-92-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

278,711 GALLON STAINLESS STEEL WINE STORAGE TANK 207 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. 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]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-93-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

278,002 GALLON STAINLESS STEEL WINE STORAGE TANK 208 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. 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]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-94-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

277,996 GALLON STAINLESS STEEL WINE STORAGE TANK 209 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. 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-95-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

277,937 GALLON STAINLESS STEEL WINE STORAGE TANK 210 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. 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-96-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

278,269 GALLON STAINLESS STEEL WINE STORAGE TANK 211 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. 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-97-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

277,590 GALLON STAINLESS STEEL WINE STORAGE TANK 212 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. 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-98-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

277,731 GALLON STAINLESS STEEL WINE STORAGE TANK 213 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. 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-99-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

277,429 GALLON STAINLESS STEEL WINE STORAGE TANK 214 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. 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-100-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

176,001 GALLON STAINLESS STEEL WINE STORAGE TANK 221

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]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-101-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

175,781 GALLON STAINLESS STEEL WINE STORAGE TANK 222

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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-102-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

175,977 GALLON STAINLESS STEEL WINE STORAGE TANK 223

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]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-103-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

19,849 GALLON STAINLESS STEEL WINE STORAGE TANK 241 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. 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-104-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

19,908 GALLON STAINLESS STEEL WINE STORAGE TANK 242 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. 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]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-105-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

19,888 GALLON STAINLESS STEEL WINE STORAGE TANK 243 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. 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-106-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

19,880 GALLON STAINLESS STEEL WINE STORAGE TANK 244 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. 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]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-107-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

19,884 GALLON STAINLESS STEEL WINE STORAGE TANK 245 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. 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-108-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

19,855 GALLON STAINLESS STEEL WINE STORAGE TANK 246 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. 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-109-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

19,868 GALLON STAINLESS STEEL WINE STORAGE TANK 247 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. 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-110-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

19,857 GALLON STAINLESS STEEL WINE STORAGE TANK 248 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. 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-111-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

19,833 GALLON STAINLESS STEEL WINE STORAGE TANK 249 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. 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-112-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

19,895 GALLON STAINLESS STEEL WINE STORAGE TANK 250 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. 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]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-113-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

19,817 GALLON STAINLESS STEEL WINE STORAGE TANK 251 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. 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]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-114-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

19,826 GALLON STAINLESS STEEL WINE STORAGE TANK 252 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. 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]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-115-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

12,599 GALLON STAINLESS STEEL WINE STORAGE TANK 253 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. 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-116-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

12,495 GALLON STAINLESS STEEL WINE STORAGE TANK 254 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. 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]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-117-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

12,588 GALLON STAINLESS STEEL WINE STORAGE TANK 255 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. 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]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-118-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

12,504 GALLON STAINLESS STEEL WINE STORAGE TANK 256 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. 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]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-119-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

12,645 GALLON STAINLESS STEEL WINE STORAGE TANK 257 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. 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]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-120-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

12,565 GALLON STAINLESS STEEL WINE STORAGE TANK 258 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. 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]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-121-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

12,632 GALLON STAINLESS STEEL WINE STORAGE TANK 259 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. 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]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-122-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

12,667 GALLON STAINLESS STEEL WINE STORAGE TANK 260 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. 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-123-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

12,569 GALLON STAINLESS STEEL WINE STORAGE TANK 261 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. 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]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-124-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

12,533 GALLON STAINLESS STEEL WINE STORAGE TANK 262 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. 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]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-125-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

12,677 GALLON STAINLESS STEEL WINE STORAGE TANK 263 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. 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-126-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

12,648 GALLON STAINLESS STEEL WINE STORAGE TANK 264 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. 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-127-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

12,620 GALLON STAINLESS STEEL WINE STORAGE TANK 265 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. 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]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-128-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

12,658 GALLON STAINLESS STEEL WINE STORAGE TANK 266 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. 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]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-129-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

6,060 GALLON STAINLESS STEEL WINE STORAGE TANK 267 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. 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]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-130-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

6,068 GALLON STAINLESS STEEL WINE STORAGE TANK 268 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. 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]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-131-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

6,057 GALLON STAINLESS STEEL WINE STORAGE TANK 269 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. 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-132-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

6,076 GALLON STAINLESS STEEL WINE STORAGE TANK 270 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. 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-133-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

6,072 GALLON STAINLESS STEEL WINE STORAGE TANK 271 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. 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-134-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

6,085 GALLON STAINLESS STEEL WINE STORAGE TANK 272 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. 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-135-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

6,086 GALLON STAINLESS STEEL WINE STORAGE TANK 273 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. 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-136-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

3,092 GALLON STAINLESS STEEL WINE STORAGE TANK 274 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. 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]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-137-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

3,014 GALLON STAINLESS STEEL WINE STORAGE TANK 275 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. 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-138-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

3,073 GALLON STAINLESS STEEL WINE STORAGE TANK 276 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. 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-139-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

13,231 GALLON STAINLESS STEEL WINE STORAGE TANK 285 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. 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-140-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

13,231 GALLON STAINLESS STEEL WINE STORAGE TANK 286 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. 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-141-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

13,231 GALLON STAINLESS STEEL WINE STORAGE TANK 287 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. 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-142-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

1,244 GALLON STAINLESS STEEL WINE STORAGE TANK 288

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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-143-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

1,245 GALLON STAINLESS STEEL WINE STORAGE TANK 289

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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-144-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

40,472 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 401

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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-145-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

40,352 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 402

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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-146-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

40,276 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 403

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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-147-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

40,259 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 404

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]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-148-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

40,359 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 405

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]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-149-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

40,479 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 406

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]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-150-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

40,673 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK
407

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]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-151-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

40,500 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK
408

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]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-152-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

39,626 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK
409

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]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-153-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

40,407 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK
410

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]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-154-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

40,619 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK
411

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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-155-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

40,405 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK
412

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]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-156-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

40,248 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK
413

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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-157-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

40,640 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK
414

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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-158-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

40,108 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK
415

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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-159-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

39,846 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK
416

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]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-160-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

40,023 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK
417

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]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-161-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

40,560 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK
418

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]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-162-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

40,667 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 419

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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-163-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

40,602 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 420

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]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-164-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

40,481 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 421

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]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-165-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

40,458 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 422

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]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-166-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

40,465 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 423

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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-167-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

40,493 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 424

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]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-168-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

40,186 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 501

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]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-169-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

40,348 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 502

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]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-170-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

40,250 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 503

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]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-171-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

40,503 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 504

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]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-172-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

40,350 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 505

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]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-173-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

40,275 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 506

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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-174-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

40,349 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK
507

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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-175-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

40,242 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK
508

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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-176-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

38,991 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK
509

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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-177-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

39,311 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK
510

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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-178-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

39,232 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK
511

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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-179-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

39,414 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK
512

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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-180-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

39,333 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK
513

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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-181-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

39,168 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK
514

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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-182-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

39,107 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK
515

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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-183-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

38,996 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK
516

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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-184-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

40,350 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK
517

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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-185-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

40,389 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK
518

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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-186-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

40,379 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 519

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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-187-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

40,782 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 520

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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-188-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

40,280 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 521

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]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-189-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

40,281 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 522

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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-190-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

40,420 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 523

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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-191-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

40,513 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 524

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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-192-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

190,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE 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. 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-193-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

190,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE 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. 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-194-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

192,508 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
603

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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-195-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

192,569 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
604

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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-196-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

190,569 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
605

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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-197-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

192,008 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
606

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]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-198-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

190,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE 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. 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-199-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

190,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE 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. 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-200-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

190,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE 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. 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]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-201-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

190,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
610 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. 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]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-202-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

192,493 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
611

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]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-203-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

192,569 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
612

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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-204-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

192,569 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
613

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]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-205-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

192,619 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
614

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]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-206-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

190,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE 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. 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-207-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

190,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE 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. 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]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-208-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

195,125 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE 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. 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]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-209-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

195,555 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE 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. 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]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-210-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

195,219 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE 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. 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]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-211-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

195,462 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
621 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. 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]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-212-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

223,387 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 801 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. 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]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-213-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

223,736 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 802 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. 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]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-214-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

223,682 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 803 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. 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-215-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

223,910 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 804

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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-216-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

223,766 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 805

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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-217-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

223,782 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 806

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]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-218-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

231,127 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE 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. 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-219-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

231,127 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE 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. 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-220-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

231,127 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE 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. 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-221-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

231,127 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 810 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. 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-222-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

231,127 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE 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. 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-223-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

230,867 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE 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. 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-224-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

46,255 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 813

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]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-225-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

46,238 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 814

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]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-226-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

46,399 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 815

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]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-227-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

46,246 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 816

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]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-228-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

46,731 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 817

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]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-229-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

46,691 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 818

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]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-230-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

47,049 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 819

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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-231-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

47,049 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 820

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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-232-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

46,637 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 821

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]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-233-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

46,609 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 822

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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-234-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

46,520 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 823

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]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-235-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

46,608 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 824

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]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-236-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

46,619 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 825

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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-237-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

46,535 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 826

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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-238-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

14,251 GALLON STAINLESS STEEL ENCLOSED TOP WINE STORAGE TANK 827

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]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-239-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

12,495 GALLON STAINLESS STEEL ENCLOSED TOP WINE STORAGE TANK 828 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. 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-240-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

350,698 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
901 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. 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-241-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

350,698 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
902 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. 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]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-242-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

350,698 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
903 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. 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-243-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

350,698 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
904 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. 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-244-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

350,698 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
905 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. 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]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-245-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

351,049 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
906 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. 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-246-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

350,698 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
907 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. 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-247-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

350,698 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
908 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. 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-248-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

350,698 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
909 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. 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-249-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

350,698 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
910 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. 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-250-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

350,698 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
911 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. 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-251-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

350,698 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
912 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. 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-252-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

350,698 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
913 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. 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-253-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

350,698 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
914 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. 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]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-254-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

350,698 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
915 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. 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]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-255-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

13,392 GALLON CONCRETE OPEN WINE STORAGE TANK SUMP1

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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-256-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

14,996 GALLON CONCRETE OPEN WINE STORAGE TANK SUMP2

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]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-257-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

15,180 GALLON CONCRETE OPEN WINE STORAGE TANK SUMP3

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]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-258-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

14,764 GALLON CONCRETE OPEN WINE STORAGE TANK SUMP4

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]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-259-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

13,704 GALLON CONCRETE OPEN WINE STORAGE TANK SUMP5

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]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-260-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

14,801 GALLON CONCRETE OPEN WINE STORAGE TANK SUMP6

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]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-261-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

19,402 GALLON CONCRETE OPEN WINE STORAGE TANK SUMP7

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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-262-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

19,401 GALLON CONCRETE OPEN WINE STORAGE TANK SUMP8

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]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-263-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

19,406 GALLON CONCRETE OPEN WINE STORAGE TANK SUMP9

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]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-264-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

6,500 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1003 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. 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-265-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

6,500 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1004 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. 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]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-266-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

6,500 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1005 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. 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-267-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

13,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
1006 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. 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-268-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

13,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
1007 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. 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]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-269-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

13,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
1008 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. 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]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-270-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

13,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
1009 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. 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]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-271-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

13,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
1010 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. 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]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-272-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

32,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
1011 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. 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]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-273-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

32,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
1012 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. 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]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-274-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

32,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
1013 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. 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]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-275-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

32,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
1014 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. 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]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-276-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

64,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
1015 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. 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]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-277-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

64,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
1016 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. 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-278-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

64,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
1017 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. 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]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-279-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

64,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
1018 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. 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]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-280-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

10,535 GALLON PLASTIC ENCLOSED TOP WINE STORAGE TANK 3000

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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-281-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

10,535 GALLON PLASTIC ENCLOSED TOP WINE STORAGE TANK 3001

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]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-282-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

66,000 BARREL CAPACITY BRANDY STORAGE AND AGING OPERATION (WAREHOUSES 1 & 2) SERVED BY AN ADWEST TECHNOLOGIES MODEL RETOX 6.0 RTO95 REGENERATIVE THERMAL OXIDIZER

PERMIT UNIT REQUIREMENTS

1. 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]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. Particulate matter emissions shall not exceed 0.1 grains/dscf in concentration. [District Rule 4201]
4. All brandy storage and aging operations at this facility shall only be performed in warehouses listed in permit units C-629-282 or C-629-283. [District Rule 4694]
5. Within 36 months after initial startup of the VOC control system, this facility may elect to discontinue use of the VOC control system by giving written notice to the District. Such notice shall be given no less than 30 days prior to the planned discontinuance of operation of the system. Upon such notice, the District will administratively revise the permit conditions as noted to allow operation without a VOC control device. [District NSR Rule]
6. Only natural gas or LPG shall be used as fuel for the combustion of VOC. This condition may be deleted from the permit within 36 months of initial operation of the VOC control system upon written notification to the District of intent to discontinue operation of the VOC control system. [District NSR Rule]
7. The brandy storage enclosure and regenerative thermal oxidation system shall be maintained in proper operating condition at all times. This condition may be deleted from the permit within 36 months of initial operation of the VOC control system upon written notification to the District of intent to discontinue operation of the VOC control system. [District NSR Rule]
8. The VOC control system shall remain in operation at all times except for periods of routine maintenance which require shutdown. This condition may be deleted from the permit within 36 months of initial operation of the VOC control system upon written notification to the District of intent to discontinue operation of the VOC control system. [District NSR Rule]
9. The facility shall notify the District of any occurrence which constitutes a breakdown condition of the VOC control system pursuant to District Rule 1100. This condition may be deleted from the permit within 36 months of initial operation of the VOC control system upon written notification to the District of intent to discontinue operation of the VOC control system. [District NSR Rule and District Rule 1100]
10. Manway access doors are defined as doors with a maximum opening of 21 square feet, intended solely for occasional personnel access to the warehouse for maintenance or monitoring activities. This condition may be deleted from the permit within 36 months of initial operation of the VOC control system upon written notification to the District of intent to discontinue operation of the VOC control system. [District NSR Rule]

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

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

11. Non-manway access doors are defined as openings equipped with roll-up doors which are required to allow routine movement of brandy into and out of the warehouse or for warehouse access with wheeled and motorized maintenance equipment. This condition may be deleted from the permit within 36 months of initial operation of the VOC control system upon written notification to the District of intent to discontinue operation of the VOC control system. [District NSR Rule]
12. All openings in the warehouse enclosure which may be opened during "normal operation" of the VOC control system and which do not qualify as manway access doors or non-manway access doors shall be considered to be Natural Draft Openings (NDO) for purposes of certification of the enclosure as a Permanent Total Enclosure pursuant to U.S. EPA Method 204. This condition may be deleted from the permit within 36 months of initial operation of the VOC control system upon written notification to the District of intent to discontinue operation of the VOC control system. [District NSR Rule]
13. "Normal operation" is defined for each warehouse building enclosure as operation with the enclosure meeting the minimum requirements for a permanent total enclosure pursuant to EPA Method 204 (with the fan inlet pressure operating with a vacuum at or higher than the minimum allowed vacuum and all non-manway access doors closed) and the regenerative thermal oxidizer system fully operational with the combustion chamber temperature at or above 1500 degrees F. This condition may be deleted from the permit within 36 months of initial operation of the VOC control system upon written notification to the District of intent to discontinue operation of the VOC control system. [District NSR Rule]
14. The facility shall be equipped with a continuous monitoring system to monitor, at a minimum, the status of the fan inlet pressure control, all non-manway access doors and the combustion chamber temperature. Actual hours of "normal operation" shall be continuously and automatically monitored and recorded for each warehouse building enclosure. This condition may be deleted from the permit within 36 months of initial operation of the VOC control system upon written notification to the District of intent to discontinue operation of the VOC control system. [District NSR Rule]
15. Warehouses 1 and 2 shall be certified and maintained as Permanent Total Enclosures (PTE) pursuant to U.S. EPA Method 204. This condition may be deleted from the permit within 36 months of initial operation of the VOC control system upon written notification to the District of intent to discontinue operation of the VOC control system. [District NSR Rule]
16. Certification of warehouses 1 and 2 as Permanent Total Enclosures shall be performed by a District-approved independent certifying entity. This condition may be deleted from the permit within 36 months of initial operation of the VOC control system upon written notification to the District of intent to discontinue operation of the VOC control system. [District NSR Rule]
17. Warehouses 1 and 2 shall be re-certified as a Permanent Total Enclosure pursuant to U. S. EPA Method 204 and the certification submitted to the District within 60 days after any modification that materially affects the enclosure status of the warehouses. This condition may be deleted from the permit within 36 months of initial operation of the VOC control system upon written notification to the District of intent to discontinue operation of the VOC control system. [District NSR Rule]
18. Each manway access door shall be equipped with an automatic closure device to minimize the time that the door is open. Manway access doors shall be opened only as required for access to or exit from the enclosure, minimizing the duration of the opening, and shall not be propped open. This condition may be deleted from the permit within 36 months of initial operation of the VOC control system upon written notification to the District of intent to discontinue operation of the VOC control system. [District NSR Rule]
19. Each non-manway access opening shall be equipped with a motor-actuated door and controls which will minimize the time the door remains open during access and exit and shall be integrated with the continuous monitoring system to record the time periods that the door is open. This condition may be deleted from the permit within 36 months of initial operation of the VOC control system upon written notification to the District of intent to discontinue operation of the VOC control system. [District NSR Rule and District Rule 1080]

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

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

20. The fan inlet pressure control point shall be equipped with a continuous pressure monitor integrated with the facility's continuous monitoring system to continuously record the actual fan inlet vacuum. This condition may be deleted from the permit within 36 months of initial operation of the VOC control system upon written notification to the District of intent to discontinue operation of the VOC control system. [District NSR Rule and District Rule1080]
21. The measured vacuum at the fan inlet pressure control point shall not be less than the established minimum allowable vacuum during "normal operation". This condition may be deleted from the permit within 36 months of initial operation of the VOC control system upon written notification to the District of intent to discontinue operation of the VOC control system. [District NSR Rule]
22. Each month the facility shall demonstrate that control of the ID fan inlet pressure at or above the established minimum allowable vacuum is adequate to simultaneously maintain the qualification of all enclosures (warehouses 1 and 2) as Permanent Total Enclosures pursuant to EPA Method 204 by manually measuring and recording facial velocity at the test port opening on each warehouse building enclosure and confirming a minimum facial velocity of 200 feet per minute at each port. If a velocity less than 200 feet per minute is determined, operating adjustments shall be made as required to increase the measured facial velocity to 200 feet per minute within 24 hours of the initial measurement. If the permittee is unable to demonstrate a minimum facial velocity of 200 feet per minute within 48 hours after initial measurement, permittee shall notify the APCO within 72 hours of the initial measurement. After 12 consecutive months of demonstrating the adequacy of the established minimum allowable vacuum, the monitoring frequency can be reduced to once per quarter per warehouse building enclosure. This condition may be deleted from the permit within 36 months of initial operation of the VOC control system upon written notification to the District of intent to discontinue operation of the VOC control system. [District NSR Rule]
23. The induced draft fan and RTO serving the warehouse building enclosures shall be adequately sized to simultaneously maintain "normal operation" for all warehouse building enclosures during periods of maximum brandy loss from the storage and aging operation. This condition may be deleted from the permit within 36 months of initial operation of the VOC control system upon written notification to the District of intent to discontinue operation of the VOC control system. [District NSR Rule]
24. The regenerative thermal oxidizer shall be equipped with an operational temperature gauge to indicate the temperature of the combustion chamber. A continuously recording device integrated with the facility's continuous monitoring system shall be utilized to indicate the combustion chamber temperature during operation. This condition may be deleted from the permit within 36 months of initial operation of the VOC control system upon written notification to the District of intent to discontinue operation of the VOC control system. [District NSR Rule and District Rule 1080]
25. The regenerative thermal oxidizer shall operate with a combustion chamber temperature of not less than 1500 F. This condition may be deleted from the permit within 36 months of initial operation of the VOC control system upon written notification to the District of intent to discontinue operation of the VOC control system. [District NSR Rule]
26. The VOC destruction efficiency of the regenerative thermal oxidizer shall not be less than 98%. This condition may be deleted from the permit within 36 months of initial operation of the VOC control system upon written notification to the District of intent to discontinue operation of the VOC control system. [District NSR Rule]
27. Routine scheduled maintenance which requires shutdown of the regenerative thermal oxidizer shall not be performed during the months of July, August, or September without prior written approval of the District. This condition may be deleted from the permit within 36 months of initial operation of the VOC control system upon written notification to the District of intent to discontinue operation of the VOC control system. [District NSR Rule]
28. Total annual evaporative emissions from brandy shall not exceed 51,353 lb-VOC/year. This condition may be deleted from the permit within 36 months of initial operation of the VOC control system upon written notification to the District of intent to discontinue operation of the VOC control system. [District NSR Rule]

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

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

29. For any calendar year, total evaporative brandy VOC emissions shall be quantified by the sum of the evaporative brandy VOC emissions emitted to the atmosphere from each warehouse building enclosure. Evaporative losses from each warehouse building enclosure shall be calculated by the following formula: Evaporative Brandy VOC Emissions (tons/year-enclosure) = Uncontrolled Emissions (tons/year-enclosure) x Control Factor. Uncontrolled Emissions = the average enclosure inventory for the calendar year (bbls/enclosure) x the measured brandy loss per barrel for the calendar year in the enclosure (PG/bbl-year) x 3.31 lb-VOC/PG. The Control Factor for the calendar year = $(8,760 - 0.98xH)/8,760$, where H is hours of "normal operation" for the enclosure (as defined in this permit) recorded for the calendar year. This condition may be deleted from the permit within 36 months of initial operation of the VOC control system upon written notification to the District of intent to discontinue operation of the VOC control system. [District NSR Rule]
30. VOC emissions from the exhaust of the regenerative thermal oxidizer shall not exceed 144.4 lb/day during "normal operation". This condition may be deleted from the permit within 36 months of initial operation of the VOC control system upon written notification to the District of intent to discontinue operation of the VOC control system. [District NSR Rule]
31. The emissions from the combustion of natural gas shall not exceed any of the following limits: 0.15 lb-NO_x/MMBtu, 0.084 lb-CO/MMBtu, 0.0076 lb-PM₁₀/MMBtu, 0.0055 lb-VOC/MMBtu, or 0.0164 lb-SO_x/MMBtu. This condition may be deleted from the permit within 36 months of initial operation of the VOC control system upon written notification to the District of intent to discontinue operation of the VOC control system. [District NSR Rule]
32. 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. This condition may be deleted from the permit within 36 months of initial operation of the VOC control system upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rule 1081]
33. The results of each source test shall be submitted to the District within 60 days thereafter. This condition may be deleted from the permit within 36 months of initial operation of the VOC control system upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rule 1081]
34. This unit shall be tested for compliance with VOC emissions limits at least once every 12 months. After demonstrating compliance on two consecutive annual source tests, the unit shall be tested not less than once every thirty-six months. This condition may be deleted from the permit within 36 months of initial operation of the VOC control system upon written notification to the District of intent to discontinue operation of the VOC control system. [District NSR Rule]
35. VOC emissions for source test purposes shall be determined using US EPA Method 25 or Method 18 or BAAQMD ST-32, except when the outlet concentration must be below 50 ppmv in order to meet the standard, in which case US EPA Method 25a may be used. VOC emissions during the source test shall be calculated as the arithmetic average of three 30-consecutive-minute test runs. This condition may be deleted from the permit within 36 months of initial operation of the VOC control system upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rule 1081]
36. Daily and annual records of the hours of operation shall be kept, indicating the time and duration of all periods of outage for the VOC control system including maintenance. This condition may be deleted from the permit within 36 months of initial operation of the VOC control system upon written notification to the District of intent to discontinue operation of the VOC control system. [District NSR Rule]
37. Records shall be kept of all maintenance activities requiring a shutdown of the regenerative thermal oxidizer, including the maintenance activity, time and date of shutdown of the regenerative thermal oxidizer, and the duration of the shutdown. This condition may be deleted from the permit within 36 months of initial operation of the VOC control system upon written notification to the District of intent to discontinue operation of the VOC control system. [District NSR Rule]
38. Records of all required monitoring shall be maintained. [District NSR Rule]
39. Daily and annual records of the number of barrels in each warehouse storage enclosure shall be kept. [District NSR Rule]

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

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

40. Records of all barrel filling and dumping operations shall be kept, recording the proof gallons placed into storage, the proof gallons removed from storage, the proof gallons lost while in storage and the date of each action. Annual summaries of all filling and dumping operations shall be maintained to allow annual determination of total proof-gallons lost from each warehouse building enclosure. All gauging of distilled spirits shall be in accordance with the methods and procedures of the Gauging Manual of the Alcohol and Tobacco Tax and Trade Bureau, Department of the Treasury (27 CFR 30). [District NSR Rule]
41. All records shall be retained for a minimum of five years, and shall be made available for District inspection upon request. [District NSR Rule]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-283-1

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

66,000 BARREL CAPACITY BRANDY STORAGE AND AGING OPERATION (WAREHOUSES 3 & 4) SERVED BY AN ADWEST TECHNOLOGIES MODEL RETOX 6.0 RTO95 REGENERATIVE THERMAL OXIDIZER

PERMIT UNIT REQUIREMENTS

1. 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]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. Particulate matter emissions shall not exceed 0.1 grains/dscf in concentration. [District Rule 4201]
4. All brandy storage and aging operations at this facility shall only be performed in warehouses listed in permit units C-629-282 or C-629-283. [District Rule 4694]
5. Within 36 months after initial startup of the VOC control system, this facility may elect to discontinue use of the VOC control system by giving written notice to the District. Such notice shall be given no less than 30 days prior to the planned discontinuance of operation of the system. Upon such notice, the District will administratively revise the permit conditions as noted to allow operation without a VOC control device. [District NSR Rule]
6. Only natural gas or LPG shall be used as fuel for the combustion of VOC. This condition may be deleted from the permit within 36 months of initial operation of the VOC control system upon written notification to the District of intent to discontinue operation of the VOC control system. [District NSR Rule]
7. The brandy storage enclosure and regenerative thermal oxidation system shall be maintained in proper operating condition at all times. This condition may be deleted from the permit within 36 months of initial operation of the VOC control system upon written notification to the District of intent to discontinue operation of the VOC control system. [District NSR Rule]
8. The VOC control system shall remain in operation at all times except for periods of routine maintenance which require shutdown. This condition may be deleted from the permit within 36 months of initial operation of the VOC control system upon written notification to the District of intent to discontinue operation of the VOC control system. [District NSR Rule]
9. The facility shall notify the District of any occurrence which constitutes a breakdown condition of the VOC control system pursuant to District Rule 1100. This condition may be deleted from the permit within 36 months of initial operation of the VOC control system upon written notification to the District of intent to discontinue operation of the VOC control system. [District NSR Rule and District Rule 1100]
10. Manway access doors are defined as doors with a maximum opening of 21 square feet, intended solely for occasional personnel access to the warehouse for maintenance or monitoring activities. This condition may be deleted from the permit within 36 months of initial operation of the VOC control system upon written notification to the District of intent to discontinue operation of the VOC control system. [District NSR Rule]

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

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

11. Non-manway access doors are defined as openings equipped with roll-up doors which are required to allow routine movement of brandy into and out of the warehouse or for warehouse access with wheeled and motorized maintenance equipment. This condition may be deleted from the permit within 36 months of initial operation of the VOC control system upon written notification to the District of intent to discontinue operation of the VOC control system. [District NSR Rule]
12. All openings in the warehouse enclosure which may be opened during "normal operation" of the VOC control system and which do not qualify as manway access doors or non-manway access doors shall be considered to be Natural Draft Openings (NDO) for purposes of certification of the enclosure as a Permanent Total Enclosure pursuant to U.S. EPA Method 204. This condition may be deleted from the permit within 36 months of initial operation of the VOC control system upon written notification to the District of intent to discontinue operation of the VOC control system. [District NSR Rule]
13. "Normal operation" is defined for each warehouse building enclosure as operation with the enclosure meeting the minimum requirements for a permanent total enclosure pursuant to EPA Method 204 (with the fan inlet pressure operating with a vacuum at or higher than the minimum allowed vacuum and all non-manway access doors closed) and the regenerative thermal oxidizer system fully operational with the combustion chamber temperature at or above 1500 degrees F. This condition may be deleted from the permit within 36 months of initial operation of the VOC control system upon written notification to the District of intent to discontinue operation of the VOC control system. [District NSR Rule]
14. The facility shall be equipped with a continuous monitoring system to monitor, at a minimum, the status of the fan inlet pressure control, all non-manway access doors and the combustion chamber temperature. Actual hours of "normal operation" shall be continuously and automatically monitored and recorded for each warehouse building enclosure. This condition may be deleted from the permit within 36 months of initial operation of the VOC control system upon written notification to the District of intent to discontinue operation of the VOC control system. [District NSR Rule]
15. Warehouses 3 and 4 shall be certified and maintained as Permanent Total Enclosures (PTE) pursuant to U.S. EPA Method 204. This condition may be deleted from the permit within 36 months of initial operation of the VOC control system upon written notification to the District of intent to discontinue operation of the VOC control system. [District NSR Rule]
16. Certification of warehouses 3 and 4 as Permanent Total Enclosures shall be performed by a District-approved independent certifying entity. This condition may be deleted from the permit within 36 months of initial operation of the VOC control system upon written notification to the District of intent to discontinue operation of the VOC control system. [District NSR Rule]
17. Warehouses 3 and 4 shall be re-certified as a Permanent Total Enclosure pursuant to U. S. EPA Method 204 and the certification submitted to the District within 60 days after any modification that materially affects the enclosure status of the warehouses. This condition may be deleted from the permit within 36 months of initial operation of the VOC control system upon written notification to the District of intent to discontinue operation of the VOC control system. [District NSR Rule]
18. Each manway access door shall be equipped with an automatic closure device to minimize the time that the door is open. Manway access doors shall be opened only as required for access to or exit from the enclosure, minimizing the duration of the opening, and shall not be propped open. This condition may be deleted from the permit within 36 months of initial operation of the VOC control system upon written notification to the District of intent to discontinue operation of the VOC control system. [District NSR Rule]
19. Each non-manway access opening shall be equipped with a motor-actuated door and controls which will minimize the time the door remains open during access and exit and shall be integrated with the continuous monitoring system to record the time periods that the door is open. This condition may be deleted from the permit within 36 months of initial operation of the VOC control system upon written notification to the District of intent to discontinue operation of the VOC control system. [District NSR Rule and District Rule 1080]
20. The roll-up door on the west wall of Warehouse 4 shall not be considered an access opening of any type. This door shall not be used for access or egress of any type and shall remain continuously locked with TTB seal in place at all times. [District NSR Rule]

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

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

21. The fan inlet pressure control point shall be equipped with a continuous pressure monitor integrated with the facility's continuous monitoring system to continuously record the actual fan inlet vacuum. This condition may be deleted from the permit within 36 months of initial operation of the VOC control system upon written notification to the District of intent to discontinue operation of the VOC control system. [District NSR Rule and District Rule1080]
22. The measured vacuum at the fan inlet pressure control point shall not be less than the established minimum allowable vacuum during "normal operation". This condition may be deleted from the permit within 36 months of initial operation of the VOC control system upon written notification to the District of intent to discontinue operation of the VOC control system. [District NSR Rule]
23. Each month the facility shall demonstrate that control of the ID fan inlet pressure at or above the established minimum allowable vacuum is adequate to simultaneously maintain the qualification of all enclosures (warehouses 3 and 4) as Permanent Total Enclosures pursuant to EPA Method 204 by manually measuring and recording facial velocity at the test port opening on each warehouse building enclosure and confirming a minimum facial velocity of 200 feet per minute at each port. If a velocity less than 200 feet per minute is determined, operating adjustments shall be made as required to increase the measured facial velocity to 200 feet per minute within 24 hours of the initial measurement. If the permittee is unable to demonstrate a minimum facial velocity of 200 feet per minute within 48 hours after initial measurement, permittee shall notify the APCO within 72 hours of the initial measurement. After 12 consecutive months of demonstrating the adequacy of the established minimum allowable vacuum, the monitoring frequency can be reduced to once per quarter per warehouse building enclosure. This condition may be deleted from the permit within 36 months of initial operation of the VOC control system upon written notification to the District of intent to discontinue operation of the VOC control system. [District NSR Rule]
24. The induced draft fan and RTO serving the warehouse building enclosures shall be adequately sized to simultaneously maintain "normal operation" for all warehouse building enclosures during periods of maximum brandy loss from the storage and aging operation. This condition may be deleted from the permit within 36 months of initial operation of the VOC control system upon written notification to the District of intent to discontinue operation of the VOC control system. [District NSR Rule]
25. The regenerative thermal oxidizer shall be equipped with an operational temperature gauge to indicate the temperature of the combustion chamber. A continuously recording device integrated with the facility's continuous monitoring system shall be utilized to indicate the combustion chamber temperature during operation. This condition may be deleted from the permit within 36 months of initial operation of the VOC control system upon written notification to the District of intent to discontinue operation of the VOC control system. [District NSR Rule and District Rule 1080]
26. The regenerative thermal oxidizer shall operate with a combustion chamber temperature of not less than 1500 F. This condition may be deleted from the permit within 36 months of initial operation of the VOC control system upon written notification to the District of intent to discontinue operation of the VOC control system. [District NSR Rule]
27. The VOC destruction efficiency of the regenerative thermal oxidizer shall not be less than 98%. This condition may be deleted from the permit within 36 months of initial operation of the VOC control system upon written notification to the District of intent to discontinue operation of the VOC control system. [District NSR Rule]
28. Routine scheduled maintenance which requires shutdown of the regenerative thermal oxidizer shall not be performed during the months of July, August, or September without prior written approval of the District. This condition may be deleted from the permit within 36 months of initial operation of the VOC control system upon written notification to the District of intent to discontinue operation of the VOC control system. [District NSR Rule]
29. Total annual evaporative emissions from brandy shall not exceed 51,353 lb-VOC/year. This condition may be deleted from the permit within 36 months of initial operation of the VOC control system upon written notification to the District of intent to discontinue operation of the VOC control system. [District NSR Rule]

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

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30. For any calendar year, total evaporative brandy VOC emissions shall be quantified by the sum of the evaporative brandy VOC emissions emitted to the atmosphere from each warehouse building enclosure. Evaporative losses from each warehouse building enclosure shall be calculated by the following formula: Evaporative Brandy VOC Emissions (tons/year-enclosure) = Uncontrolled Emissions (tons/year-enclosure) x Control Factor. Uncontrolled Emissions = the average enclosure inventory for the calendar year (bbls/enclosure) x the measured brandy loss per barrel for the calendar year in the enclosure (PG/bbl-year) x 3.31 lb-VOC/PG. The Control Factor for the calendar year = $(8,760 - 0.98xH)/8,760$, where H is hours of "normal operation" for the enclosure (as defined in this permit) recorded for the calendar year. This condition may be deleted from the permit within 36 months of initial operation of the VOC control system upon written notification to the District of intent to discontinue operation of the VOC control system. [District NSR Rule]
31. VOC emissions from the exhaust of the regenerative thermal oxidizer shall not exceed 144.4 lb/day during "normal operation". This condition may be deleted from the permit within 36 months of initial operation of the VOC control system upon written notification to the District of intent to discontinue operation of the VOC control system. [District NSR Rule]
32. The emissions from the combustion of natural gas shall not exceed any of the following limits: 0.15 lb-NO_x/MMBtu, 0.084 lb-CO/MMBtu, 0.0076 lb-PM₁₀/MMBtu, 0.0055 lb-VOC/MMBtu, or 0.0164 lb-SO_x/MMBtu. This condition may be deleted from the permit within 36 months of initial operation of the VOC control system upon written notification to the District of intent to discontinue operation of the VOC control system. [District NSR Rule]
33. 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. This condition may be deleted from the permit within 36 months of initial operation of the VOC control system upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rule 1081]
34. The results of each source test shall be submitted to the District within 60 days thereafter. This condition may be deleted from the permit within 36 months of initial operation of the VOC control system upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rule 1081]
35. This unit shall be tested for compliance with VOC emissions limits at least once every 12 months. After demonstrating compliance on two consecutive annual source tests, the unit shall be tested not less than once every thirty-six months. This condition may be deleted from the permit within 36 months of initial operation of the VOC control system upon written notification to the District of intent to discontinue operation of the VOC control system. [District NSR Rule]
36. VOC emissions for source test purposes shall be determined using US EPA Method 25 or Method 18 or BAAQMD ST-32, except when the outlet concentration must be below 50 ppmv in order to meet the standard, in which case US EPA Method 25a may be used. VOC emissions during the source test shall be calculated as the arithmetic average of three 30-consecutive-minute test runs. This condition may be deleted from the permit within 36 months of initial operation of the VOC control system upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rule 1081]
37. Daily and annual records of the hours of operation shall be kept, indicating the time and duration of all periods of outage for the VOC control system including maintenance. This condition may be deleted from the permit within 36 months of initial operation of the VOC control system upon written notification to the District of intent to discontinue operation of the VOC control system. [District NSR Rule]
38. Records shall be kept of all maintenance activities requiring a shutdown of the regenerative thermal oxidizer, including the maintenance activity, time and date of shutdown of the regenerative thermal oxidizer, and the duration of the shutdown. This condition may be deleted from the permit within 36 months of initial operation of the VOC control system upon written notification to the District of intent to discontinue operation of the VOC control system. [District NSR Rule]
39. Records of all required monitoring shall be maintained. [District NSR Rule]
40. Daily and annual records of the number of barrels in each warehouse storage enclosure shall be kept. [District NSR Rule]

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

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

41. Records of all barrel filling and dumping operations shall be kept, recording the proof gallons placed into storage, the proof gallons removed from storage, the proof gallons lost while in storage and the date of each action. Annual summaries of all filling and dumping operations shall be maintained to allow annual determination of total proof-gallons lost from each warehouse building enclosure. All gauging of distilled spirits shall be in accordance with the methods and procedures of the Gauging Manual of the Alcohol and Tobacco Tax and Trade Bureau, Department of the Treasury (27 CFR 30). [District NSR Rule]
42. All records shall be retained for a minimum of five years, and shall be made available for District inspection upon request. [District NSR Rule]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-284-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

60,000 GALLON STAINLESS STEEL WINE AND DISTILLED SPIRIT STORAGE TANK WITH PRESSURE VACUUM VALVE (TANK 301)

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 Rules 2201 and 4694]
3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rules 2201 and 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 Rules 2201 and 4694]
5. This tank shall not be used for fermentation of wine or other alcoholic beverages. [District Rule 2201]
6. Ethanol content of wine in this tank shall not exceed 96.0 percent by volume. [District Rule 2201]
7. 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 Rules 2201 and 4694]
8. Tank throughput shall not exceed either of the following limits: 60,000 gallons in any one day or 800,000 gallons per year. [District Rule 2201]
9. Total throughput for permit units C-629-284, '-285, '286, '-287 and '-288 shall not exceed 3,318,000 gallons per year. [District Rule 2201]
10. 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. The maximum temperature of the each batch of wine placed, stored, or held in the tank shall be recorded weekly. [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: C-629-285-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

60,000 GALLON STAINLESS STEEL WINE AND DISTILLED SPIRIT STORAGE TANK WITH PRESSURE VACUUM VALVE (TANK 302)

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 Rules 2201 and 4694]
3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rules 2201 and 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 Rules 2201 and 4694]
5. This tank shall not be used for fermentation of wine or other alcoholic beverages. [District Rule 2201]
6. Ethanol content of wine in this tank shall not exceed 96.0 percent by volume. [District Rule 2201]
7. 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 Rules 2201 and 4694]
8. Tank throughput shall not exceed either of the following limits: 60,000 gallons in any one day or 800,000 gallons per year. [District Rule 2201]
9. Total throughput for permit units C-629-284, '-285, '286, '-287 and '-288 shall not exceed 3,318,000 gallons per year. [District Rule 2201]
10. 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. The maximum temperature of the each batch of wine placed, stored, or held in the tank shall be recorded weekly. [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: C-629-286-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

60,000 GALLON STAINLESS STEEL WINE AND DISTILLED SPIRIT STORAGE TANK WITH PRESSURE VACUUM VALVE (TANK 303)

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 Rules 2201 and 4694]
3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rules 2201 and 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 Rules 2201 and 4694]
5. This tank shall not be used for fermentation of wine or other alcoholic beverages. [District Rule 2201]
6. Ethanol content of wine in this tank shall not exceed 96.0 percent by volume. [District Rule 2201]
7. 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 Rules 2201 and 4694]
8. Tank throughput shall not exceed either of the following limits: 60,000 gallons in any one day or 800,000 gallons per year. [District Rule 2201]
9. Total throughput for permit units C-629-284, '-285, '286, '-287 and '-288 shall not exceed 3,318,000 gallons per year. [District Rule 2201]
10. 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. The maximum temperature of the each batch of wine placed, stored, or held in the tank shall be recorded weekly. [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: C-629-287-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

60,000 GALLON STAINLESS STEEL WINE AND DISTILLED SPIRIT STORAGE TANK WITH PRESSURE VACUUM VALVE (TANK 304)

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 Rules 2201 and 4694]
3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rules 2201 and 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 Rules 2201 and 4694]
5. This tank shall not be used for fermentation of wine or other alcoholic beverages. [District Rule 2201]
6. Ethanol content of wine in this tank shall not exceed 96.0 percent by volume. [District Rule 2201]
7. 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 Rules 2201 and 4694]
8. Tank throughput shall not exceed either of the following limits: 60,000 gallons in any one day or 800,000 gallons per year. [District Rule 2201]
9. Total throughput for permit units C-629-284, '-285, '286, '-287 and '-288 shall not exceed 3,318,000 gallons per year. [District Rule 2201]
10. 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. The maximum temperature of the each batch of wine placed, stored, or held in the tank shall be recorded weekly. [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: C-629-288-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

190,000 GALLON STAINLESS STEEL WINE AND DISTILLED SPIRIT STORAGE TANK WITH PRESSURE VACUUM VALVE (TANK 305)

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 Rules 2201 and 4694]
3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rules 2201 and 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 Rules 2201 and 4694]
5. This tank shall not be used for fermentation of wine or other alcoholic beverages. [District Rule 2201]
6. Ethanol content of wine in this tank shall not exceed 96.0 percent by volume. [District Rule 2201]
7. 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 Rules 2201 and 4694]
8. Tank throughput shall not exceed either of the following limits: 60,000 gallons in any one day or 800,000 gallons per year. [District Rule 2201]
9. Total throughput for permit units C-629-284, '-285, '286, '-287 and '-288 shall not exceed 3,318,000 gallons per year. [District Rule 2201]
10. 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. The maximum temperature of the each batch of wine placed, stored, or held in the tank shall be recorded weekly. [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: C-629-289-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

190,000 GALLON STAINLESS STEEL WINE STORAGE TANK WITH PRESSURE VACUUM VALVE (TANK 306)

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 Rules 2201 and 4694]
3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rules 2201 and 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 Rules 2201 and 4694]
5. This tank shall not be used for fermentation of wine or other alcoholic beverages. [District Rule 2201]
6. Ethanol content of wine in this tank shall not exceed 13.9 percent by volume. [District Rule 2201]
7. Temperature of all wine placed, stored, or held in tank shall not exceed 75 °F. [District Rules 2201 and 4694]
8. Tank throughput shall not exceed either of the following limits: 190,000 gallons in any one day or 1,200,000 gallons per year. [District Rule 2201]
9. 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]
10. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
11. The maximum temperature of the each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
12. All 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: C-629-290-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

190,000 GALLON STAINLESS STEEL WINE STORAGE TANK WITH PRESSURE VACUUM VALVE (TANK 307)

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 Rules 2201 and 4694]
3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rules 2201 and 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 Rules 2201 and 4694]
5. This tank shall not be used for fermentation of wine or other alcoholic beverages. [District Rule 2201]
6. Ethanol content of wine in this tank shall not exceed 13.9 percent by volume. [District Rule 2201]
7. Temperature of all wine placed, stored, or held in tank shall not exceed 75 °F. [District Rules 2201 and 4694]
8. Tank throughput shall not exceed either of the following limits: 190,000 gallons in any one day or 1,200,000 gallons per year. [District Rule 2201]
9. 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]
10. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
11. The maximum temperature of the each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
12. All 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: C-629-291-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

190,000 GALLON STAINLESS STEEL WINE STORAGE TANK WITH PRESSURE VACUUM VALVE (TANK 308)

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 Rules 2201 and 4694]
3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rules 2201 and 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 Rules 2201 and 4694]
5. This tank shall not be used for fermentation of wine or other alcoholic beverages. [District Rule 2201]
6. Ethanol content of wine in this tank shall not exceed 13.9 percent by volume. [District Rule 2201]
7. Temperature of all wine placed, stored, or held in tank shall not exceed 75 °F. [District Rules 2201 and 4694]
8. Tank throughput shall not exceed either of the following limits: 190,000 gallons in any one day or 1,200,000 gallons per year. [District Rule 2201]
9. 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]
10. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
11. The maximum temperature of the each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
12. All 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: C-629-292-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

190,000 GALLON STAINLESS STEEL WINE STORAGE TANK WITH PRESSURE VACUUM VALVE (TANK 309)

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 Rules 2201 and 4694]
3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rules 2201 and 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 Rules 2201 and 4694]
5. This tank shall not be used for fermentation of wine or other alcoholic beverages. [District Rule 2201]
6. Ethanol content of wine in this tank shall not exceed 13.9 percent by volume. [District Rule 2201]
7. Temperature of all wine placed, stored, or held in tank shall not exceed 75 °F. [District Rules 2201 and 4694]
8. Tank throughput shall not exceed either of the following limits: 190,000 gallons in any one day or 1,200,000 gallons per year. [District Rule 2201]
9. 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]
10. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
11. The maximum temperature of the each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
12. All 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: C-629-293-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

190,000 GALLON STAINLESS STEEL WINE STORAGE TANK WITH PRESSURE VACUUM VALVE (TANK 310)

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 Rules 2201 and 4694]
3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rules 2201 and 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 Rules 2201 and 4694]
5. This tank shall not be used for fermentation of wine or other alcoholic beverages. [District Rule 2201]
6. Ethanol content of wine in this tank shall not exceed 13.9 percent by volume. [District Rule 2201]
7. Temperature of all wine placed, stored, or held in tank shall not exceed 75 °F. [District Rules 2201 and 4694]
8. Tank throughput shall not exceed either of the following limits: 190,000 gallons in any one day or 1,200,000 gallons per year. [District Rule 2201]
9. 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]
10. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
11. The maximum temperature of the each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
12. All 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: C-629-294-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

190,000 GALLON STAINLESS STEEL WINE STORAGE TANK WITH PRESSURE VACUUM VALVE (TANK 311)

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 Rules 2201 and 4694]
3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rules 2201 and 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 Rules 2201 and 4694]
5. This tank shall not be used for fermentation of wine or other alcoholic beverages. [District Rule 2201]
6. Ethanol content of wine in this tank shall not exceed 13.9 percent by volume. [District Rule 2201]
7. Temperature of all wine placed, stored, or held in tank shall not exceed 75 °F. [District Rules 2201 and 4694]
8. Tank throughput shall not exceed either of the following limits: 190,000 gallons in any one day or 1,200,000 gallons per year. [District Rule 2201]
9. 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]
10. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
11. The maximum temperature of the each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
12. All 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: C-629-295-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

190,000 GALLON STAINLESS STEEL WINE STORAGE TANK WITH PRESSURE VACUUM VALVE (TANK 312)

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 Rules 2201 and 4694]
3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rules 2201 and 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 Rules 2201 and 4694]
5. This tank shall not be used for fermentation of wine or other alcoholic beverages. [District Rule 2201]
6. Ethanol content of wine in this tank shall not exceed 13.9 percent by volume. [District Rule 2201]
7. Temperature of all wine placed, stored, or held in tank shall not exceed 75 °F. [District Rules 2201 and 4694]
8. Tank throughput shall not exceed either of the following limits: 190,000 gallons in any one day or 1,200,000 gallons per year. [District Rule 2201]
9. 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]
10. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
11. The maximum temperature of the each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
12. All 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: C-629-296-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

190,000 GALLON STAINLESS STEEL WINE STORAGE TANK WITH PRESSURE VACUUM VALVE (TANK 313)

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 Rules 2201 and 4694]
3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rules 2201 and 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 Rules 2201 and 4694]
5. This tank shall not be used for fermentation of wine or other alcoholic beverages. [District Rule 2201]
6. Ethanol content of wine in this tank shall not exceed 13.9 percent by volume. [District Rule 2201]
7. Temperature of all wine placed, stored, or held in tank shall not exceed 75 °F. [District Rules 2201 and 4694]
8. Tank throughput shall not exceed either of the following limits: 190,000 gallons in any one day or 1,200,000 gallons per year. [District Rule 2201]
9. 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]
10. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
11. The maximum temperature of the each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
12. All 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: C-629-297-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

190,000 GALLON STAINLESS STEEL WINE STORAGE TANK WITH PRESSURE VACUUM VALVE (TANK 314)

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 Rules 2201 and 4694]
3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rules 2201 and 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 Rules 2201 and 4694]
5. This tank shall not be used for fermentation of wine or other alcoholic beverages. [District Rule 2201]
6. Ethanol content of wine in this tank shall not exceed 13.9 percent by volume. [District Rule 2201]
7. Temperature of all wine placed, stored, or held in tank shall not exceed 75 °F. [District Rules 2201 and 4694]
8. Tank throughput shall not exceed either of the following limits: 190,000 gallons in any one day or 1,200,000 gallons per year. [District Rule 2201]
9. 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]
10. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
11. The maximum temperature of the each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
12. All 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: C-629-298-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

190,000 GALLON STAINLESS STEEL WINE STORAGE TANK WITH PRESSURE VACUUM VALVE (TANK 315)

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 Rules 2201 and 4694]
3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rules 2201 and 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 Rules 2201 and 4694]
5. This tank shall not be used for fermentation of wine or other alcoholic beverages. [District Rule 2201]
6. Ethanol content of wine in this tank shall not exceed 13.9 percent by volume. [District Rule 2201]
7. Temperature of all wine placed, stored, or held in tank shall not exceed 75 °F. [District Rules 2201 and 4694]
8. Tank throughput shall not exceed either of the following limits: 190,000 gallons in any one day or 1,200,000 gallons per year. [District Rule 2201]
9. 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]
10. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
11. The maximum temperature of the each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
12. All 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: C-629-299-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

190,000 GALLON STAINLESS STEEL WINE STORAGE TANK WITH PRESSURE VACUUM VALVE (TANK 316)

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 Rules 2201 and 4694]
3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rules 2201 and 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 Rules 2201 and 4694]
5. This tank shall not be used for fermentation of wine or other alcoholic beverages. [District Rule 2201]
6. Ethanol content of wine in this tank shall not exceed 13.9 percent by volume. [District Rule 2201]
7. Temperature of all wine placed, stored, or held in tank shall not exceed 75 °F. [District Rules 2201 and 4694]
8. Tank throughput shall not exceed either of the following limits: 190,000 gallons in any one day or 1,200,000 gallons per year. [District Rule 2201]
9. 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]
10. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
11. The maximum temperature of the each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
12. All 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: C-629-300-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

190,000 GALLON STAINLESS STEEL WINE STORAGE TANK WITH PRESSURE VACUUM VALVE (TANK 317)

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 Rules 2201 and 4694]
3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rules 2201 and 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 Rules 2201 and 4694]
5. This tank shall not be used for fermentation of wine or other alcoholic beverages. [District Rule 2201]
6. Ethanol content of wine in this tank shall not exceed 13.9 percent by volume. [District Rule 2201]
7. Temperature of all wine placed, stored, or held in tank shall not exceed 75 °F. [District Rules 2201 and 4694]
8. Tank throughput shall not exceed either of the following limits: 190,000 gallons in any one day or 1,200,000 gallons per year. [District Rule 2201]
9. 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]
10. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
11. The maximum temperature of the each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
12. All 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: C-629-301-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

190,000 GALLON STAINLESS STEEL WINE STORAGE TANK WITH PRESSURE VACUUM VALVE (TANK 318)

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 Rules 2201 and 4694]
3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rules 2201 and 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 Rules 2201 and 4694]
5. This tank shall not be used for fermentation of wine or other alcoholic beverages. [District Rule 2201]
6. Ethanol content of wine in this tank shall not exceed 13.9 percent by volume. [District Rule 2201]
7. Temperature of all wine placed, stored, or held in tank shall not exceed 75 °F. [District Rules 2201 and 4694]
8. Tank throughput shall not exceed either of the following limits: 190,000 gallons in any one day or 1,200,000 gallons per year. [District Rule 2201]
9. 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]
10. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
11. The maximum temperature of the each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
12. All 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: C-629-302-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

190,000 GALLON STAINLESS STEEL WINE STORAGE TANK WITH PRESSURE VACUUM VALVE (TANK 319)

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 Rules 2201 and 4694]
3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rules 2201 and 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 Rules 2201 and 4694]
5. This tank shall not be used for fermentation of wine or other alcoholic beverages. [District Rule 2201]
6. Ethanol content of wine in this tank shall not exceed 13.9 percent by volume. [District Rule 2201]
7. Temperature of all wine placed, stored, or held in tank shall not exceed 75 °F. [District Rules 2201 and 4694]
8. Tank throughput shall not exceed either of the following limits: 190,000 gallons in any one day or 1,200,000 gallons per year. [District Rule 2201]
9. 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]
10. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
11. The maximum temperature of the each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
12. All 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: C-629-303-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

121,000 GALLON STEEL WINE STORAGE (TANK # R-2017) 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. Ethanol content of wine in this tank shall not exceed 14.5 percent by volume. [District Rule 2201]
3. Tank throughput shall not exceed 121,000 gallons in any one day. [District Rule 2201]
4. Combined throughput of permits C-629-303 through C-629-320 shall not exceed 5,946,600 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. 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 Rule 4694]
10. Annual records of wine throughput shall be kept. [District Rule 2201]
11. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
12. The maximum temperature of the each batch of wine placed, stored, or held in the tank shall be recorded weekly. [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 Rule 4694]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-304-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

121,000 GALLON STEEL WINE STORAGE TANK (TANK # R-2018) 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. Ethanol content of wine in this tank shall not exceed 14.5 percent by volume. [District Rule 2201]
3. Tank throughput shall not exceed 121,000 gallons in any one day. [District Rule 2201]
4. Combined throughput of permits C-629-303 through C-629-320 shall not exceed 5,946,600 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. 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 Rule 4694]
10. Annual records of wine throughput shall be kept. [District Rule 2201]
11. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
12. The maximum temperature of the each batch of wine placed, stored, or held in the tank shall be recorded weekly. [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 Rule 4694]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-305-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

121,000 GALLON STEEL WINE STORAGE (TANK # R-2019) 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. Ethanol content of wine in this tank shall not exceed 14.5 percent by volume. [District Rule 2201]
3. Tank throughput shall not exceed 121,000 gallons in any one day. [District Rule 2201]
4. Combined throughput of permits C-629-303 through C-629-320 shall not exceed 5,946,600 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. 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 Rule 4694]
10. Annual records of wine throughput shall be kept. [District Rule 2201]
11. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
12. The maximum temperature of the each batch of wine placed, stored, or held in the tank shall be recorded weekly. [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 Rule 4694]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-306-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

121,000 GALLON STEEL WINE STORAGE TANK (TANK # R-2020) 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. Ethanol content of wine in this tank shall not exceed 14.5 percent by volume. [District Rule 2201]
3. Tank throughput shall not exceed 121,000 gallons in any one day. [District Rule 2201]
4. Combined throughput of permits C-629-303 through C-629-320 shall not exceed 5,946,600 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. 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 Rule 4694]
10. Annual records of wine throughput shall be kept. [District Rule 2201]
11. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
12. The maximum temperature of the each batch of wine placed, stored, or held in the tank shall be recorded weekly. [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 Rule 4694]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-307-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

45,500 GALLON STEEL WINE STORAGE (TANK # R-2001) 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. Ethanol content of wine in this tank shall not exceed 14.5 percent by volume. [District Rule 2201]
3. Tank throughput shall not exceed 45,500 gallons in any one day. [District Rule 2201]
4. Combined throughput of permits C-629-303 through C-629-320 shall not exceed 5,946,600 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. 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 Rule 4694]
10. Annual records of wine throughput shall be kept. [District Rule 2201]
11. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
12. The maximum temperature of the each batch of wine placed, stored, or held in the tank shall be recorded weekly. [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 Rule 4694]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-308-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

45,500 GALLON STEEL WINE STORAGE (TANK # R-2002) 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. Ethanol content of wine in this tank shall not exceed 14.5 percent by volume. [District Rule 2201]
3. Tank throughput shall not exceed 45,500 gallons in any one day. [District Rule 2201]
4. Combined throughput of permits C-629-303 through C-629-320 shall not exceed 5,946,600 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. 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 Rule 4694]
10. Annual records of wine throughput shall be kept. [District Rule 2201]
11. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
12. The maximum temperature of the each batch of wine placed, stored, or held in the tank shall be recorded weekly. [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 Rule 4694]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-309-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

45,500 GALLON STEEL WINE STORAGE (TANK # R-2003) 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. Ethanol content of wine in this tank shall not exceed 14.5 percent by volume. [District Rule 2201]
3. Tank throughput shall not exceed 45,500 gallons in any one day. [District Rule 2201]
4. Combined throughput of permits C-629-303 through C-629-320 shall not exceed 5,946,600 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. 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 Rule 4694]
10. Annual records of wine throughput shall be kept. [District Rule 2201]
11. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
12. The maximum temperature of the each batch of wine placed, stored, or held in the tank shall be recorded weekly. [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 Rule 4694]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-310-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

45,500 GALLON STEEL WINE STORAGE (TANK # R-2004) 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. Ethanol content of wine in this tank shall not exceed 14.5 percent by volume. [District Rule 2201]
3. Tank throughput shall not exceed 45,500 gallons in any one day. [District Rule 2201]
4. Combined throughput of permits C-629-303 through C-629-320 shall not exceed 5,946,600 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. 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 Rule 4694]
10. Annual records of wine throughput shall be kept. [District Rule 2201]
11. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
12. The maximum temperature of the each batch of wine placed, stored, or held in the tank shall be recorded weekly. [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 Rule 4694]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-311-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

45,500 GALLON STEEL WINE STORAGE TANK (TANK # R-2005) 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. Ethanol content of wine in this tank shall not exceed 14.5 percent by volume. [District Rule 2201]
3. Tank throughput shall not exceed 45,500 gallons in any one day. [District Rule 2201]
4. Combined throughput of permits C-629-303 through C-629-320 shall not exceed 5,946,600 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. 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 Rule 4694]
10. Annual records of wine throughput shall be kept. [District Rule 2201]
11. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
12. The maximum temperature of the each batch of wine placed, stored, or held in the tank shall be recorded weekly. [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 Rule 4694]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-312-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

45,500 GALLON STEEL WINE STORAGE TANK (TANK # R-2012) 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. Ethanol content of wine in this tank shall not exceed 14.5 percent by volume. [District Rule 2201]
3. Tank throughput shall not exceed 45,500 gallons in any one day. [District Rule 2201]
4. Combined throughput of permits C-629-303 through C-629-320 shall not exceed 5,946,600 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. 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 Rule 4694]
10. Annual records of wine throughput shall be kept. [District Rule 2201]
11. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
12. The maximum temperature of the each batch of wine placed, stored, or held in the tank shall be recorded weekly. [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 Rule 4694]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-313-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

45,500 GALLON STEEL WINE STORAGE TANK (TANK # R-2013) 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. Ethanol content of wine in this tank shall not exceed 14.5 percent by volume. [District Rule 2201]
3. Tank throughput shall not exceed 45,500 gallons in any one day. [District Rule 2201]
4. Combined throughput of permits C-629-303 through C-629-320 shall not exceed 5,946,600 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. 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 Rule 4694]
10. Annual records of wine throughput shall be kept. [District Rule 2201]
11. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
12. The maximum temperature of the each batch of wine placed, stored, or held in the tank shall be recorded weekly. [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 Rule 4694]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-314-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

45,500 GALLON STEEL WINE STORAGE TANK (TANK # R-2014) 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. Ethanol content of wine in this tank shall not exceed 14.5 percent by volume. [District Rule 2201]
3. Tank throughput shall not exceed 45,500 gallons in any one day. [District Rule 2201]
4. Combined throughput of permits C-629-303 through C-629-320 shall not exceed 5,946,600 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. 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 Rule 4694]
10. Annual records of wine throughput shall be kept. [District Rule 2201]
11. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
12. The maximum temperature of the each batch of wine placed, stored, or held in the tank shall be recorded weekly. [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 Rule 4694]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-315-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

45,500 GALLON STEEL WINE STORAGE TANK (TANK R-2015) 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. Ethanol content of wine in this tank shall not exceed 14.5 percent by volume. [District Rule 2201]
3. Tank throughput shall not exceed 45,500 gallons in any one day. [District Rule 2201]
4. Combined throughput of permits C-629-303 through C-629-320 shall not exceed 5,946,600 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. 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 Rule 4694]
10. Annual records of wine throughput shall be kept. [District Rule 2201]
11. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
12. The maximum temperature of the each batch of wine placed, stored, or held in the tank shall be recorded weekly. [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 Rule 4694]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-316-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

45,500 GALLON STEEL WINE STORAGE TANK (TANK R-2016) 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. Ethanol content of wine in this tank shall not exceed 14.5 percent by volume. [District Rule 2201]
3. Tank throughput shall not exceed 45,500 gallons in any one day. [District Rule 2201]
4. Combined throughput of permits C-629-303 through C-629-320 shall not exceed 5,946,600 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. 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 Rule 4694]
10. Annual records of wine throughput shall be kept. [District Rule 2201]
11. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
12. The maximum temperature of the each batch of wine placed, stored, or held in the tank shall be recorded weekly. [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 Rule 4694]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-317-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

121,000 GALLON STEEL WINE STORAGE TANK (TANK R-2023) 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. Ethanol content of wine in this tank shall not exceed 14.5 percent by volume. [District Rule 2201]
3. Tank throughput shall not exceed 121,000 gallons in any one day. [District Rule 2201]
4. Combined throughput of permits C-629-303 through C-629-320 shall not exceed 5,946,600 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. 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 Rule 4694]
10. Annual records of wine throughput shall be kept. [District Rule 2201]
11. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
12. The maximum temperature of the each batch of wine placed, stored, or held in the tank shall be recorded weekly. [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 Rule 4694]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-318-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

121,000 GALLON STEEL WINE STORAGE TANK (TANK R-2024) 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. Ethanol content of wine in this tank shall not exceed 14.5 percent by volume. [District Rule 2201]
3. Tank throughput shall not exceed 121,000 gallons in any one day. [District Rule 2201]
4. Combined throughput of permits C-629-303 through C-629-320 shall not exceed 5,946,600 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. 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 Rule 4694]
10. Annual records of wine throughput shall be kept. [District Rule 2201]
11. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
12. The maximum temperature of the each batch of wine placed, stored, or held in the tank shall be recorded weekly. [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 Rule 4694]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-319-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

121,000 GALLON STEEL WINE STORAGE TANK (TANK R-2025) 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. Ethanol content of wine in this tank shall not exceed 14.5 percent by volume. [District Rule 2201]
3. Tank throughput shall not exceed 121,000 gallons in any one day. [District Rule 2201]
4. Combined throughput of permits C-629-303 through C-629-320 shall not exceed 5,946,600 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. 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 Rule 4694]
10. Annual records of wine throughput shall be kept. [District Rule 2201]
11. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
12. The maximum temperature of the each batch of wine placed, stored, or held in the tank shall be recorded weekly. [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 Rule 4694]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-320-0

EXPIRATION DATE: 07/31/2012

EQUIPMENT DESCRIPTION:

121,000 GALLON STEEL WINE STORAGE TANK (TANK R-2026) 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. Ethanol content of wine in this tank shall not exceed 14.5 percent by volume. [District Rule 2201]
3. Tank throughput shall not exceed 121,000 gallons in any one day. [District Rule 2201]
4. Combined throughput of permits C-629-303 through C-629-320 shall not exceed 5,946,600 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. 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 Rule 4694]
10. Annual records of wine throughput shall be kept. [District Rule 2201]
11. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
12. The maximum temperature of the each batch of wine placed, stored, or held in the tank shall be recorded weekly. [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 Rule 4694]

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

Appendix B

Pre-Project Equipment Description

Pre-Project Equipment Listing For District Project C-1090293

Permit No.	Equipment Description
C-629-11-0	: 5,967 GALLON STAINLESS STEEL WINE STORAGE TANK CT-1 WITH PRESSURE/VACUUM VALVE
C-629-12-0	: 5,947 GALLON STAINLESS STEEL WINE STORAGE TANK CT-2 WITH PRESSURE/VACUUM VALVE
C-629-13-0	: 8,557 GALLON STAINLESS STEEL WINE STORAGE TANK CT-3 WITH PRESSURE/VACUUM VALVE
C-629-14-0	: 604 GALLON STAINLESS STEEL WINE STORAGE TANK ST-1 WITH PRESSURE/VACUUM VALVE
C-629-15-0	: 604 GALLON STAINLESS STEEL WINE STORAGE TANK ST-2 WITH PRESSURE/VACUUM VALVE
C-629-16-0	: 603 GALLON STAINLESS STEEL WINE STORAGE TANK ST-3 WITH PRESSURE/VACUUM VALVE
C-629-17-0	: 1,542 GALLON STAINLESS STEEL WINE STORAGE TANK ST-4 WITH PRESSURE/VACUUM VALVE
C-629-18-0	: 1,542 GALLON STAINLESS STEEL WINE STORAGE TANK ST-5 WITH PRESSURE/VACUUM VALVE
C-629-19-0	: 1,542 GALLON STAINLESS STEEL WINE STORAGE TANK ST-6 WITH PRESSURE/VACUUM VALVE
C-629-20-0	: 1,194 GALLON STAINLESS STEEL WINE STORAGE TANK HT-1 WITH PRESSURE/VACUUM VALVE
C-629-21-0	: 1,192 GALLON STAINLESS STEEL WINE STORAGE TANK HT-2 WITH PRESSURE/VACUUM VALVE
C-629-22-0	: 1,107 GALLON STAINLESS STEEL WINE STORAGE TANK HT-3 WITH PRESSURE/VACUUM VALVE

- C-629-23-0 : 1,003 GALLON STAINLESS STEEL WINE STORAGE TANK HT-4 WITH PRESSURE/VACUUM VALVE
- C-629-24-0 : 15,360 GALLON STAINLESS STEEL WINE STORAGE TANK 1 WITH PRESSURE/VACUUM VALVE
- C-629-25-0 : 15,360 GALLON STAINLESS STEEL WINE STORAGE TANK 2 WITH PRESSURE/VACUUM VALVE
- C-629-26-0 : 15,360 GALLON STAINLESS STEEL WINE STORAGE TANK 3 WITH PRESSURE/VACUUM VALVE
- C-629-27-0 : 15,360 GALLON STAINLESS STEEL WINE STORAGE TANK 4 WITH PRESSURE/VACUUM VALVE
- C-629-28-0 : 15,360 GALLON STAINLESS STEEL WINE STORAGE TANK 5 WITH PRESSURE/VACUUM VALVE
- C-629-29-0 : 15,360 GALLON STAINLESS STEEL WINE STORAGE TANK 6 WITH PRESSURE/VACUUM VALVE
- C-629-30-0 : 6,610 GALLON IRON COATED WINE STORAGE TANK 7 WITH PRESSURE/VACUUM VALVE
- C-629-31-0 : 6,605 GALLON IRON COATED WINE STORAGE TANK 8 WITH PRESSURE/VACUUM VALVE
- C-629-32-0 : 15,784 GALLON IRON COATED WINE STORAGE TANK 9 WITH PRESSURE/VACUUM VALVE
- C-629-33-0 : 15,767 GALLON IRON COATED WINE STORAGE TANK 10 WITH PRESSURE/VACUUM VALVE
- C-629-34-0 : 15,793 GALLON IRON COATED WINE STORAGE TANK 11 WITH PRESSURE/VACUUM VALVE
- C-629-35-0 : 15,791 GALLON IRON COATED WINE STORAGE TANK 12 WITH PRESSURE/VACUUM VALVE

- C-629-36-0 : 44,358 GALLON IRON COATED WINE STORAGE TANK 13 WITH PRESSURE/VACUUM VALVE
- C-629-37-0 : 44,352 GALLON IRON COATED WINE STORAGE TANK 14 WITH PRESSURE/VACUUM VALVE
- C-629-38-0 : 44,366 GALLON IRON COATED WINE STORAGE TANK 15 WITH PRESSURE/VACUUM VALVE
- C-629-39-0 : 44,273 GALLON IRON COATED WINE STORAGE TANK 16 WITH PRESSURE/VACUUM VALVE
- C-629-40-0 : 9,356 GALLON STAINLESS STEEL WINE STORAGE TANK 17 WITH PRESSURE/VACUUM VALVE
- C-629-41-0 : 9,339 GALLON STAINLESS STEEL WINE STORAGE TANK18 WITH PRESSURE/VACUUM VALVE
- C-629-42-0 : 9,389 GALLON STAINLESS STEEL WINE STORAGE TANK 19 WITH PRESSURE/VACUUM VALVE
- C-629-43-0 : 15,360 GALLON STAINLESS STEEL WINE STORAGE TANK 20 WITH PRESSURE/VACUUM VALVE
- C-629-44-0 : 15,360 GALLON STAINLESS STEEL WINE STORAGE TANK 21 WITH PRESSURE/VACUUM VALVE
- C-629-45-0 : 15,360 GALLON STAINLESS STEEL WINE STORAGE TANK 22 WITH PRESSURE/VACUUM VALVE
- C-629-46-0 : 37,042 GALLON IRON COATED WINE STORAGE TANK 23 WITH PRESSURE/VACUUM VALVE
- C-629-47-0 : 36,866 GALLON IRON COATED WINE STORAGE TANK 24 WITH PRESSURE/VACUUM VALVE
- C-629-48-0 : 36,893 GALLON IRON COATED WINE STORAGE TANK 25 WITH PRESSURE/VACUUM VALVE

- C-629-49-0 : 36,852 GALLON IRON COATED WINE STORAGE TANK 26 WITH PRESSURE/VACUUM VALVE
- C-629-50-0 : 8,194 GALLON IRON COATED WINE STORAGE TANK 27 WITH PRESSURE/VACUUM VALVE
- C-629-51-0 : 37,362 GALLON IRON COATED WINE STORAGE TANK 28 WITH PRESSURE/VACUUM VALVE
- C-629-52-0 : 3,426 GALLON STAINLESS STEEL WINE STORAGE TANK 29 WITH PRESSURE/VACUUM VALVE
- C-629-53-0 : 3,424 GALLON STAINLESS STEEL WINE STORAGE TANK 30 WITH PRESSURE/VACUUM VALVE
- C-629-54-0 : 46,222 GALLON STAINLESS STEEL WINE STORAGE TANK 33 WITH PRESSURE/VACUUM VALVE
- C-629-55-0 : 46,205 GALLON STAINLESS STEEL WINE STORAGE TANK 34 WITH PRESSURE/VACUUM VALVE
- C-629-56-0 : 46,203 GALLON STAINLESS STEEL WINE STORAGE TANK 35 WITH PRESSURE/VACUUM VALVE
- C-629-57-0 : 46,215 GALLON STAINLESS STEEL WINE STORAGE TANK 36 WITH PRESSURE/VACUUM VALVE
- C-629-58-0 : 46,767 GALLON STAINLESS STEEL WINE STORAGE TANK 37 WITH PRESSURE/VACUUM VALVE
- C-629-59-0 : 46,746 GALLON STAINLESS STEEL WINE STORAGE TANK 38 WITH PRESSURE/VACUUM VALVE
- C-629-60-0 : 46,584 GALLON STAINLESS STEEL WINE STORAGE TANK 39 WITH PRESSURE/VACUUM VALVE
- C-629-61-0 : 46,439 GALLON STAINLESS STEEL WINE STORAGE TANK 40 WITH PRESSURE/VACUUM VALVE

C-629-62-0 : 46,506 GALLON STAINLESS STEEL WINE STORAGE TANK 101
WITH PRESSURE/VACUUM VALVE

C-629-63-0 : 46,508 GALLON STAINLESS STEEL WINE STORAGE TANK 102
WITH PRESSURE/VACUUM VALVE

C-629-64-0 : 46,539 GALLON STAINLESS STEEL WINE STORAGE TANK 103
WITH PRESSURE/VACUUM VALVE

C-629-65-0 : 46,591 GALLON STAINLESS STEEL WINE STORAGE TANK 104
WITH PRESSURE/VACUUM VALVE

C-629-66-0 : 46,573 GALLON STAINLESS STEEL WINE STORAGE TANK 105
WITH PRESSURE/VACUUM VALVE

C-629-67-0 : 46,582 GALLON STAINLESS STEEL WINE STORAGE TANK 106
WITH PRESSURE/VACUUM VALVE

C-629-68-0 : 46,558 GALLON STAINLESS STEEL WINE STORAGE TANK 107
WITH PRESSURE/VACUUM VALVE

C-629-69-0 : 46,542 GALLON STAINLESS STEEL WINE STORAGE TANK 108
WITH PRESSURE/VACUUM VALVE

C-629-70-0 : 46,615 GALLON STAINLESS STEEL WINE STORAGE TANK 109
WITH PRESSURE/VACUUM VALVE

C-629-71-0 : 46,634 GALLON STAINLESS STEEL WINE STORAGE TANK 110
WITH PRESSURE/VACUUM VALVE

C-629-72-0 : 46,568 GALLON STAINLESS STEEL WINE STORAGE TANK 111
WITH PRESSURE/VACUUM VALVE

C-629-73-0 : 46,719 GALLON STAINLESS STEEL WINE STORAGE TANK 112
WITH PRESSURE/VACUUM VALVE

C-629-74-0 : 46,625 GALLON STAINLESS STEEL WINE STORAGE TANK 113
WITH PRESSURE/VACUUM VALVE

C-629-75-0 : 46,618 GALLON STAINLESS STEEL WINE STORAGE TANK 114
WITH PRESSURE/VACUUM VALVE

C-629-76-0 : 46,587 GALLON STAINLESS STEEL WINE STORAGE TANK 115
WITH PRESSURE/VACUUM VALVE

C-629-77-0 : 46,661 GALLON STAINLESS STEEL WINE STORAGE TANK 116
WITH PRESSURE/VACUUM VALVE

C-629-78-0 : 46,510 GALLON STAINLESS STEEL WINE STORAGE TANK 117
WITH PRESSURE/VACUUM VALVE

C-629-79-0 : 46,567 GALLON STAINLESS STEEL WINE STORAGE TANK 118
WITH PRESSURE/VACUUM VALVE

C-629-80-0 : 46,534 GALLON STAINLESS STEEL WINE STORAGE TANK 119
WITH PRESSURE/VACUUM VALVE

C-629-81-0 : 46,532 GALLON STAINLESS STEEL WINE STORAGE TANK 120
WITH PRESSURE/VACUUM VALVE

C-629-82-0 : 46,532 GALLON STAINLESS STEEL WINE STORAGE TANK 121
WITH PRESSURE/VACUUM VALVE

C-629-83-0 : 46,532 GALLON STAINLESS STEEL WINE STORAGE TANK 122
WITH PRESSURE/VACUUM VALVE

C-629-84-0 : 46,532 GALLON STAINLESS STEEL WINE STORAGE TANK 123
WITH PRESSURE/VACUUM VALVE

C-629-85-0 : 46,532 GALLON STAINLESS STEEL WINE STORAGE TANK 124
WITH PRESSURE/VACUUM VALVE

C-629-86-0 : 37,469 GALLON STAINLESS STEEL WINE STORAGE TANK 201
WITH PRESSURE/VACUUM VALVE

C-629-87-0 : 37,473 GALLON STAINLESS STEEL WINE STORAGE TANK 202
WITH PRESSURE/VACUUM VALVE

- C-629-88-0 : 37,489 GALLON STAINLESS STEEL WINE STORAGE TANK 203 WITH PRESSURE/VACUUM VALVE
- C-629-89-0 : 37,251 GALLON STAINLESS STEEL WINE STORAGE TANK 204 WITH PRESSURE/VACUUM VALVE
- C-629-90-0 : 37,404 GALLON STAINLESS STEEL WINE STORAGE TANK 205 WITH PRESSURE/VACUUM VALVE
- C-629-91-0 : 37,439 GALLON STAINLESS STEEL WINE STORAGE TANK 206 WITH PRESSURE/VACUUM VALVE
- C-629-92-0 : 278,711 GALLON STAINLESS STEEL WINE STORAGE TANK 207 WITH PRESSURE/VACUUM VALVE
- C-629-93-0 : 278,002 GALLON STAINLESS STEEL WINE STORAGE TANK 208 WITH PRESSURE/VACUUM VALVE
- C-629-94-0 : 277,996 GALLON STAINLESS STEEL WINE STORAGE TANK 209 WITH PRESSURE/VACUUM VALVE
- C-629-95-0 : 277,937 GALLON STAINLESS STEEL WINE STORAGE TANK 210 WITH PRESSURE/VACUUM VALVE
- C-629-96-0 : 278,269 GALLON STAINLESS STEEL WINE STORAGE TANK 211 WITH PRESSURE/VACUUM VALVE
- C-629-97-0 : 277,590 GALLON STAINLESS STEEL WINE STORAGE TANK 212 WITH PRESSURE/VACUUM VALVE
- C-629-98-0 : 277,731 GALLON STAINLESS STEEL WINE STORAGE TANK 213 WITH PRESSURE/VACUUM VALVE
- C-629-99-0 : 277,429 GALLON STAINLESS STEEL WINE STORAGE TANK 214 WITH PRESSURE/VACUUM VALVE
- C-629-100-0 : 176,001 GALLON STAINLESS STEEL WINE STORAGE TANK 221

- C-629-101-0 : 175,781 GALLON STAINLESS STEEL WINE STORAGE TANK 222
- C-629-102-0 : 175,977 GALLON STAINLESS STEEL WINE STORAGE TANK 223
- C-629-103-0 : 19,849 GALLON STAINLESS STEEL WINE STORAGE TANK 241
WITH PRESSURE/VACUUM VALVE
- C-629-104-0 : 19,908 GALLON STAINLESS STEEL WINE STORAGE TANK 242
WITH PRESSURE/VACUUM VALVE
- C-629-105-0 : 19,888 GALLON STAINLESS STEEL WINE STORAGE TANK 243
WITH PRESSURE/VACUUM VALVE
- C-629-106-0 : 19,880 GALLON STAINLESS STEEL WINE STORAGE TANK 244
WITH PRESSURE/VACUUM VALVE
- C-629-107-0 : 19,884 GALLON STAINLESS STEEL WINE STORAGE TANK 245
WITH PRESSURE/VACUUM VALVE
- C-629-108-0 : 19,855 GALLON STAINLESS STEEL WINE STORAGE TANK 246
WITH PRESSURE/VACUUM VALVE
- C-629-109-0 : 19,868 GALLON STAINLESS STEEL WINE STORAGE TANK 247
WITH PRESSURE/VACUUM VALVE
- C-629-110-0 : 19,857 GALLON STAINLESS STEEL WINE STORAGE TANK 248
WITH PRESSURE/VACUUM VALVE
- C-629-111-0 : 19,833 GALLON STAINLESS STEEL WINE STORAGE TANK 249
WITH PRESSURE/VACUUM VALVE
- C-629-112-0 : 19,895 GALLON STAINLESS STEEL WINE STORAGE TANK 250
WITH PRESSURE/VACUUM VALVE
- C-629-113-0 : 19,817 GALLON STAINLESS STEEL WINE STORAGE TANK 251
WITH PRESSURE/VACUUM VALVE

- C-629-114-0 : 19,826 GALLON STAINLESS STEEL WINE STORAGE TANK 252 WITH PRESSURE/VACUUM VALVE
- C-629-115-0 : 12,599 GALLON STAINLESS STEEL WINE STORAGE TANK 253 WITH PRESSURE/VACUUM VALVE
- C-629-116-0 : 12,495 GALLON STAINLESS STEEL WINE STORAGE TANK 254 WITH PRESSURE/VACUUM VALVE
- C-629-117-0 : 12,588 GALLON STAINLESS STEEL WINE STORAGE TANK 255 WITH PRESSURE/VACUUM VALVE
- C-629-118-0 : 12,504 GALLON STAINLESS STEEL WINE STORAGE TANK 256 WITH PRESSURE/VACUUM VALVE
- C-629-119-0 : 12,645 GALLON STAINLESS STEEL WINE STORAGE TANK 257 WITH PRESSURE/VACUUM VALVE
- C-629-120-0 : 12,565 GALLON STAINLESS STEEL WINE STORAGE TANK 258 WITH PRESSURE/VACUUM VALVE
- C-629-121-0 : 12,632 GALLON STAINLESS STEEL WINE STORAGE TANK 259 WITH PRESSURE/VACUUM VALVE
- C-629-122-0 : 12,667 GALLON STAINLESS STEEL WINE STORAGE TANK 260 WITH PRESSURE/VACUUM VALVE
- C-629-123-0 : 12,569 GALLON STAINLESS STEEL WINE STORAGE TANK 261 WITH PRESSURE/VACUUM VALVE
- C-629-124-0 : 12,533 GALLON STAINLESS STEEL WINE STORAGE TANK 262 WITH PRESSURE/VACUUM VALVE
- C-629-125-0 : 12,677 GALLON STAINLESS STEEL WINE STORAGE TANK 263 WITH PRESSURE/VACUUM VALVE
- C-629-126-0 : 12,648 GALLON STAINLESS STEEL WINE STORAGE TANK 264 WITH PRESSURE/VACUUM VALVE

- C-629-127-0 : 12,620 GALLON STAINLESS STEEL WINE STORAGE TANK 265 WITH PRESSURE/VACUUM VALVE
- C-629-128-0 : 12,658 GALLON STAINLESS STEEL WINE STORAGE TANK 266 WITH PRESSURE/VACUUM VALVE
- C-629-129-0 : 6,060 GALLON STAINLESS STEEL WINE STORAGE TANK 267 WITH PRESSURE/VACUUM VALVE
- C-629-130-0 : 6,068 GALLON STAINLESS STEEL WINE STORAGE TANK 268 WITH PRESSURE/VACUUM VALVE
- C-629-131-0 : 6,057 GALLON STAINLESS STEEL WINE STORAGE TANK 269 WITH PRESSURE/VACUUM VALVE
- C-629-132-0 : 6,076 GALLON STAINLESS STEEL WINE STORAGE TANK 270 WITH PRESSURE/VACUUM VALVE
- C-629-133-0 : 6,072 GALLON STAINLESS STEEL WINE STORAGE TANK 271 WITH PRESSURE/VACUUM VALVE
- C-629-134-0 : 6,085 GALLON STAINLESS STEEL WINE STORAGE TANK 272 WITH PRESSURE/VACUUM VALVE
- C-629-135-0 : 6,086 GALLON STAINLESS STEEL WINE STORAGE TANK 273 WITH PRESSURE/VACUUM VALVE
- C-629-136-0 : 3,092 GALLON STAINLESS STEEL WINE STORAGE TANK 274 WITH PRESSURE/VACUUM VALVE
- C-629-137-0 : 3,014 GALLON STAINLESS STEEL WINE STORAGE TANK 275 WITH PRESSURE/VACUUM VALVE
- C-629-138-0 : 3,073 GALLON STAINLESS STEEL WINE STORAGE TANK 276 WITH PRESSURE/VACUUM VALVE
- C-629-139-0 : 13,231 GALLON STAINLESS STEEL WINE STORAGE TANK 285 WITH PRESSURE/VACUUM VALVE

- C-629-140-0 : 13,231 GALLON STAINLESS STEEL WINE STORAGE TANK 286 WITH PRESSURE/VACUUM VALVE
- C-629-141-0 : 13,231 GALLON STAINLESS STEEL WINE STORAGE TANK 287 WITH PRESSURE/VACUUM VALVE
- C-629-142-0 : 1,244 GALLON STAINLESS STEEL WINE STORAGE TANK 288
- C-629-143-0 : 1,245 GALLON STAINLESS STEEL WINE STORAGE TANK 289
- C-629-144-0 : 40,472 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 401
- C-629-145-0 : 40,352 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 402
- C-629-146-0 : 40,276 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 403
- C-629-147-0 : 40,259 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 404
- C-629-148-0 : 40,359 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 405
- C-629-149-0 : 40,479 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 406
- C-629-150-0 : 40,673 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 407
- C-629-151-0 : 40,500 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 408
- C-629-152-0 : 39,626 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 409

- C-629-153-0 : 40,407 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 410
- C-629-154-0 : 40,619 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 411
- C-629-155-0 : 40,405 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 412
- C-629-156-0 : 40,248 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 413
- C-629-157-0 : 40,640 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 414
- C-629-158-0 : 40,108 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 415
- C-629-159-0 : 39,846 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 416
- C-629-160-0 : 40,023 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 417
- C-629-161-0 : 40,560 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 418
- C-629-162-0 : 40,667 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 419
- C-629-163-0 : 40,602 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 420
- C-629-164-0 : 40,481 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 421
- C-629-165-0 : 40,458 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 422

C-629-166-0 : 40,465 GALLON CONCRETE ENCLOSED TOP WHITE WINE
 FERMENTATION AND WINE STORAGE TANK 423

C-629-167-0 : 40,493 GALLON CONCRETE ENCLOSED TOP WHITE WINE
 FERMENTATION AND WINE STORAGE TANK 424

C-629-168-0 : 40,186 GALLON CONCRETE ENCLOSED TOP WHITE WINE
 FERMENTATION AND WINE STORAGE TANK 501

C-629-169-0 : 40,348 GALLON CONCRETE ENCLOSED TOP WHITE WINE
 FERMENTATION AND WINE STORAGE TANK 502

C-629-170-0 : 40,250 GALLON CONCRETE ENCLOSED TOP WHITE WINE
 FERMENTATION AND WINE STORAGE TANK 503

C-629-171-0 : 40,503 GALLON CONCRETE ENCLOSED TOP WHITE WINE
 FERMENTATION AND WINE STORAGE TANK 504

C-629-172-0 : 40,350 GALLON CONCRETE ENCLOSED TOP WHITE WINE
 FERMENTATION AND WINE STORAGE TANK 505

C-629-173-0 : 40,275 GALLON CONCRETE ENCLOSED TOP WHITE WINE
 FERMENTATION AND WINE STORAGE TANK 506

C-629-174-0 : 40,349 GALLON CONCRETE ENCLOSED TOP RED AND WHITE
 WINE FERMENTATION AND WINE STORAGE TANK 507

C-629-175-0 : 40,242 GALLON CONCRETE ENCLOSED TOP RED AND WHITE
 WINE FERMENTATION AND WINE STORAGE TANK 508

C-629-176-0 : 38,991 GALLON CONCRETE ENCLOSED TOP RED AND WHITE
 WINE FERMENTATION AND WINE STORAGE TANK 509

C-629-177-0 : 39,311 GALLON CONCRETE ENCLOSED TOP RED AND WHITE
 WINE FERMENTATION AND WINE STORAGE TANK 510

C-629-178-0 : 39,232 GALLON CONCRETE ENCLOSED TOP RED AND WHITE
 WINE FERMENTATION AND WINE STORAGE TANK 511

- C-629-179-0 : 39,414 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 512
- C-629-180-0 : 39,333 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 513
- C-629-181-0 : 39,168 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 514
- C-629-182-0 : 39,107 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 515
- C-629-183-0 : 38,996 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 516
- C-629-184-0 : 40,350 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 517
- C-629-185-0 : 40,389 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 518
- C-629-186-0 : 40,379 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 519
- C-629-187-0 : 40,782 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 520
- C-629-188-0 : 40,280 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 521
- C-629-189-0 : 40,281 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 522
- C-629-190-0 : 40,420 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 523
- C-629-191-0 : 40,513 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 524

- C-629-192-3 : MODIFICATION OF 190,000 GALLON STEEL WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK 601) WITH PRESSURE/VACUUM VALVE: REVISE TANK CAPACITY TO 195,500 GALLONS
- C-629-193-3 : MODIFICATION OF 190,000 GALLON STEEL WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK 602) WITH PRESSURE/VACUUM VALVE: REVISE TANK CAPACITY TO 195,500 GALLONS
- C-629-194-0 : 192,508 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 603
- C-629-195-0 : 192,569 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 604
- C-629-196-0 : 190,569 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 605
- C-629-197-0 : 192,008 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 606
- C-629-198-3 : MODIFICATION OF 190,000 GALLON STEEL WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK 607) WITH PRESSURE/VACUUM VALVE: REVISE TANK CAPACITY TO 195,500 GALLONS
- C-629-199-3 : MODIFICATION OF 190,000 GALLON STEEL WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK 608) WITH PRESSURE/VACUUM VALVE: REVISE TANK CAPACITY TO 195,500 GALLONS
- C-629-200-3 : MODIFICATION OF 190,000 GALLON STEEL WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK 609) WITH PRESSURE/VACUUM VALVE: REVISE TANK CAPACITY TO 195,500 GALLONS
- C-629-201-3 : MODIFICATION OF 190,000 GALLON STEEL WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK 610) WITH PRESSURE/VACUUM VALVE: REVISE TANK CAPACITY TO 195,500 GALLONS
- C-629-202-0 : 192,493 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 611

- C-629-203-0 : 192,569 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 612
- C-629-204-0 : 192,569 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 613
- C-629-205-0 : 192,619 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 614
- C-629-206-3 : MODIFICATION OF 190,000 GALLON STEEL WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK 615) WITH PRESSURE/VACUUM VALVE: REVISE TANK CAPACITY TO 195,500 GALLONS
- C-629-207-3 : MODIFICATION OF 190,000 GALLON STEEL WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK 616) WITH PRESSURE/VACUUM VALVE: REVISE TANK CAPACITY TO 195,500 GALLONS
- C-629-208-0 : 195,125 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 617 WITH PRESSURE/VACUUM VALVE
- C-629-209-0 : 195,555 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 618 WITH PRESSURE/VACUUM VALVE
- C-629-210-0 : 195,219 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 620 WITH PRESSURE/VACUUM VALVE
- C-629-211-0 : 195,462 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 621 WITH PRESSURE/VACUUM VALVE
- C-629-212-0 : 223,387 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 801 WITH PRESSURE/VACUUM VALVE
- C-629-213-0 : 223,736 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 802 WITH PRESSURE/VACUUM VALVE
- C-629-214-0 : 223,682 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 803 WITH PRESSURE/VACUUM VALVE
- C-629-215-0 : 223,910 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 804

- C-629-216-0 : 223,766 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 805
- C-629-217-0 : 223,782 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 806
- C-629-218-0 : 231,127 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 807 WITH PRESSURE/VACUUM VALVE
- C-629-219-0 : 231,127 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 808 WITH PRESSURE/VACUUM VALVE
- C-629-220-0 : 231,127 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 809 WITH PRESSURE/VACUUM VALVE
- C-629-221-0 : 231,127 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 810 WITH PRESSURE/VACUUM VALVE
- C-629-222-0 : 231,127 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 811 WITH PRESSURE/VACUUM VALVE
- C-629-223-0 : 230,867 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 812 WITH PRESSURE/VACUUM VALVE
- C-629-224-0 : 46,255 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 813
- C-629-225-0 : 46,238 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 814
- C-629-226-0 : 46,399 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 815
- C-629-227-0 : 46,246 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 816
- C-629-228-0 : 46,731 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 817

- C-629-229-0 : 46,691 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 818
- C-629-230-0 : 47,049 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 819
- C-629-231-0 : 47,049 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 820
- C-629-232-0 : 46,637 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 821
- C-629-233-0 : 46,609 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 822
- C-629-234-0 : 46,520 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 823
- C-629-235-0 : 46,608 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 824
- C-629-236-0 : 46,619 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 825
- C-629-237-0 : 46,535 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 826
- C-629-238-0 : 14,251 GALLON STAINLESS STEEL ENCLOSED TOP WINE STORAGE TANK 827
- C-629-239-0 : 12,495 GALLON STAINLESS STEEL ENCLOSED TOP WINE STORAGE TANK 828 WITH PRESSURE/VACUUM VALVE
- C-629-240-0 : 350,698 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 901 WITH PRESSURE/VACUUM VALVE
- C-629-241-0 : 350,698 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 902 WITH PRESSURE/VACUUM VALVE

- C-629-242-0 : 350,698 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 903 WITH PRESSURE/VACUUM VALVE
- C-629-243-0 : 350,698 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 904 WITH PRESSURE/VACUUM VALVE
- C-629-244-0 : 350,698 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 905 WITH PRESSURE/VACUUM VALVE
- C-629-245-0 : 351,049 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 906 WITH PRESSURE/VACUUM VALVE
- C-629-246-0 : 350,698 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 907 WITH PRESSURE/VACUUM VALVE
- C-629-247-0 : 350,698 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 908 WITH PRESSURE/VACUUM VALVE
- C-629-248-0 : 350,698 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 909 WITH PRESSURE/VACUUM VALVE
- C-629-249-0 : 350,698 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 910 WITH PRESSURE/VACUUM VALVE
- C-629-250-0 : 350,698 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 911 WITH PRESSURE/VACUUM VALVE
- C-629-251-0 : 350,698 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 912 WITH PRESSURE/VACUUM VALVE
- C-629-252-0 : 350,698 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 913 WITH PRESSURE/VACUUM VALVE
- C-629-253-0 : 350,698 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 914 WITH PRESSURE/VACUUM VALVE
- C-629-254-0 : 350,698 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 915 WITH PRESSURE/VACUUM VALVE

- C-629-255-0 : 13,392 GALLON CONCRETE OPEN WINE STORAGE TANK SUMP1
- C-629-256-0 : 14,996 GALLON CONCRETE OPEN WINE STORAGE TANK SUMP2
- C-629-257-0 : 15,180 GALLON CONCRETE OPEN WINE STORAGE TANK SUMP3
- C-629-258-0 : 14,764 GALLON CONCRETE OPEN WINE STORAGE TANK SUMP4
- C-629-259-0 : 13,704 GALLON CONCRETE OPEN WINE STORAGE TANK SUMP5
- C-629-260-0 : 14,801 GALLON CONCRETE OPEN WINE STORAGE TANK SUMP6
- C-629-261-0 : 19,402 GALLON CONCRETE OPEN WINE STORAGE TANK SUMP7
- C-629-262-0 : 19,401 GALLON CONCRETE OPEN WINE STORAGE TANK SUMP8
- C-629-263-0 : 19,406 GALLON CONCRETE OPEN WINE STORAGE TANK SUMP9
- C-629-264-0 : 6,500 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1003 WITH PRESSURE/VACUUM VALVE
- C-629-265-0 : 6,500 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1004 WITH PRESSURE/VACUUM VALVE
- C-629-266-0 : 6,500 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1005 WITH PRESSURE/VACUUM VALVE
- C-629-267-0 : 13,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1006 WITH PRESSURE/VACUUM VALVE

- C-629-268-0 : 13,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1007 WITH PRESSURE/VACUUM VALVE
- C-629-269-0 : 13,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1008 WITH PRESSURE/VACUUM VALVE
- C-629-270-0 : 13,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1009 WITH PRESSURE/VACUUM VALVE
- C-629-271-0 : 13,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1010 WITH PRESSURE/VACUUM VALVE
- C-629-272-0 : 32,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1011 WITH PRESSURE/VACUUM VALVE
- C-629-273-0 : 32,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1012 WITH PRESSURE/VACUUM VALVE
- C-629-274-0 : 32,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1013 WITH PRESSURE/VACUUM VALVE
- C-629-275-0 : 32,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1014 WITH PRESSURE/VACUUM VALVE
- C-629-276-0 : 64,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1015 WITH PRESSURE/VACUUM VALVE
- C-629-277-0 : 64,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1016 WITH PRESSURE/VACUUM VALVE
- C-629-278-0 : 64,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1017 WITH PRESSURE/VACUUM VALVE
- C-629-279-0 : 64,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1018 WITH PRESSURE/VACUUM VALVE
- C-629-280-0 : 10,535 GALLON PLASTIC ENCLOSED TOP WINE STORAGE TANK 3000

- C-629-281-0 : 10,535 GALLON PLASTIC ENCLOSED TOP WINE STORAGE TANK 3001
- C-629-284-2 : MODIFICATION OF 60,000 GALLON STEEL WINE AND DISTILLED SPIRIT STORAGE TANK WITH PRESSURE VACUUM VALVE (TANK 301): INCREASE LISTED TANK CAPACITY TO 60,800 GALLONS AND INCREASE DAILY MAXIMUM THROUGHPUT TO 60,800 GALLONS PER DAY
- C-629-285-2 : MODIFICATION OF 60,000 GALLON STEEL WINE AND DISTILLED SPIRIT STORAGE TANK WITH PRESSURE VACUUM VALVE (TANK 302): INCREASE LISTED TANK CAPACITY TO 60,800 GALLONS AND INCREASE DAILY MAXIMUM THROUGHPUT TO 60,800 GALLONS PER DAY
- C-629-286-2 : MODIFICATION OF 60,000 GALLON STEEL WINE AND DISTILLED SPIRIT STORAGE TANK WITH PRESSURE VACUUM VALVE (TANK 303): INCREASE LISTED TANK CAPACITY TO 60,800 GALLONS AND INCREASE DAILY MAXIMUM THROUGHPUT TO 60,800 GALLONS PER DAY
- C-629-287-2 : MODIFICATION OF 60,000 GALLON STEEL WINE AND DISTILLED SPIRIT STORAGE TANK WITH PRESSURE VACUUM VALVE (TANK 304): INCREASE LISTED TANK CAPACITY TO 60,800 GALLONS AND INCREASE DAILY MAXIMUM THROUGHPUT TO 60,800 GALLONS PER DAY
- C-629-288-2 : MODIFICATION OF 190,000 GALLON STEEL WINE AND DISTILLED SPIRIT STORAGE TANK WITH PRESSURE VACUUM VALVE (TANK 305): INCREASE LISTED TANK CAPACITY TO 194,400 GALLONS AND INCREASE DAILY MAXIMUM THROUGHPUT TO 194,400 GALLONS PER DAY
- C-629-289-0 : 190,000 GALLON STAINLESS STEEL WINE STORAGE TANK WITH PRESSURE VACUUM VALVE (TANK 306)
- C-629-290-0 : 190,000 GALLON STAINLESS STEEL WINE STORAGE TANK WITH PRESSURE VACUUM VALVE (TANK 307)
- C-629-291-0 : 190,000 GALLON STAINLESS STEEL WINE STORAGE TANK WITH PRESSURE VACUUM VALVE (TANK 308)
- C-629-292-0 : 190,000 GALLON STAINLESS STEEL WINE STORAGE TANK WITH PRESSURE VACUUM VALVE (TANK 309)

- C-629-293-0 : 190,000 GALLON STAINLESS STEEL WINE STORAGE TANK WITH PRESSURE VACUUM VALVE (TANK 310)
- C-629-294-0 : 190,000 GALLON STAINLESS STEEL WINE STORAGE TANK WITH PRESSURE VACUUM VALVE (TANK 311)
- C-629-295-0 : 190,000 GALLON STAINLESS STEEL WINE STORAGE TANK WITH PRESSURE VACUUM VALVE (TANK 312)
- C-629-296-0 : 190,000 GALLON STAINLESS STEEL WINE STORAGE TANK WITH PRESSURE VACUUM VALVE (TANK 313)
- C-629-297-0 : 190,000 GALLON STAINLESS STEEL WINE STORAGE TANK WITH PRESSURE VACUUM VALVE (TANK 314)
- C-629-298-0 : 190,000 GALLON STAINLESS STEEL WINE STORAGE TANK WITH PRESSURE VACUUM VALVE (TANK 315)
- C-629-299-0 : 190,000 GALLON STAINLESS STEEL WINE STORAGE TANK WITH PRESSURE VACUUM VALVE (TANK 316)
- C-629-300-0 : 190,000 GALLON STAINLESS STEEL WINE STORAGE TANK WITH PRESSURE VACUUM VALVE (TANK 317)
- C-629-301-0 : 190,000 GALLON STAINLESS STEEL WINE STORAGE TANK WITH PRESSURE VACUUM VALVE (TANK 318)
- C-629-302-0 : 190,000 GALLON STAINLESS STEEL WINE STORAGE TANK WITH PRESSURE VACUUM VALVE (TANK 319)
- C-629-303-0 : 121,000 GALLON STEEL WINE STORAGE (TANK # R-2017) WITH PRESSURE/VACUUM VALVE AND INSULATION
- C-629-304-0 : 121,000 GALLON STEEL WINE STORAGE TANK (TANK # R-2018) WITH PRESSURE/VACUUM VALVE AND INSULATION
- C-629-305-0 : 121,000 GALLON STEEL WINE STORAGE (TANK # R-2019) WITH PRESSURE/VACUUM VALVE AND INSULATION

- C-629-306-0 : 121,000 GALLON STEEL WINE STORAGE TANK (TANK # R-2020)
WITH PRESSURE/VACUUM VALVE AND INSULATION
- C-629-317-0 : 121,000 GALLON STEEL WINE STORAGE TANK (TANK R-2023)
WITH PRESSURE/VACUUM VALVE AND INSULATION
- C-629-318-0 : 121,000 GALLON STEEL WINE STORAGE TANK (TANK R-2024)
WITH PRESSURE/VACUUM VALVE AND INSULATION
- C-629-319-0 : 121,000 GALLON STEEL WINE STORAGE TANK (TANK R-2025)
WITH PRESSURE/VACUUM VALVE AND INSULATION
- C-629-320-0 : 121,000 GALLON STEEL WINE STORAGE TANK (TANK R-2026)
WITH PRESSURE/VACUUM VALVE AND INSULATION

Appendix C

Post Project Equipment Description

Post Project Equipment Listing For District Project C-1090293

Permit.	Equipment
C-629-11-2	5,967 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #CT-1) WITH PRESSURE/VACUUM VALVE
C-629-12-2	5,947 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #CT-2) WITH PRESSURE/VACUUM VALVE
C-629-13-2	8,557 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #CT-3) WITH PRESSURE/VACUUM VALVE
C-629-14-2	604 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #ST-1) WITH PRESSURE/VACUUM VALVE
C-629-15-2	604 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #ST-2) WITH PRESSURE/VACUUM VALVE
C-629-16-2	603 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #ST-3) WITH PRESSURE/VACUUM VALVE
C-629-17-2	1,542 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #ST-4) WITH PRESSURE/VACUUM VALVE
C-629-18-2	1,542 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #ST-5) WITH PRESSURE/VACUUM VALVE
C-629-19-2	1,542 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #ST-6) WITH PRESSURE/VACUUM VALVE
C-629-20-2	1,194 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #HT-1) WITH PRESSURE/VACUUM VALVE
C-629-21-2	1,192 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #HT-2) WITH PRESSURE/VACUUM VALVE

- C-629-22-2 1,107 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #HT-3) WITH PRESSURE/VACUUM VALVE
- C-629-23-2 1,003 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #HT-4) WITH PRESSURE/VACUUM VALVE
- C-629-24-2 15,360 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #1) WITH PRESSURE/VACUUM VALVE
- C-629-25-2 15,360 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #2) WITH PRESSURE/VACUUM VALVE
- C-629-26-2 15,360 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #3 WITH PRESSURE/VACUUM VALVE
- C-629-27-2 15,360 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #4) WITH PRESSURE/VACUUM VALVE
- C-629-28-2 15,360 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #5) WITH PRESSURE/VACUUM VALVE
- C-629-29-2 15,360 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #6) WITH PRESSURE/VACUUM VALVE
- C-629-30-2 6,610 GALLON IRON COATED RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK# 7) WITH PRESSURE/VACUUM VALVE
- C-629-31-2 6,605 GALLON IRON COATED RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #8) WITH PRESSURE/VACUUM VALVE
- C-629-40-2 9,356 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #17) WITH PRESSURE/VACUUM VALVE
- C-629-41-2 9,339 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #18) WITH PRESSURE/VACUUM VALVE

- C-629-42-2 9,389 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #19) WITH PRESSURE/VACUUM VALVE
- C-629-43-2 15,360 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #20) WITH PRESSURE/VACUUM VALVE
- C-629-44-2 15,360 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #21) WITH PRESSURE/VACUUM VALVE
- C-629-45-2 15,360 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #22) WITH PRESSURE/VACUUM VALVE
- C-629-52-2 3,426 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #29) WITH PRESSURE/VACUUM VALVE
- C-629-53-2 3,424 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #30) WITH PRESSURE/VACUUM VALVE
- C-629-54-2 46,222 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #33) WITH PRESSURE/VACUUM VALVE
- C-629-55-2 46,205 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #34) WITH PRESSURE/VACUUM VALVE
- C-629-56-2 46,203 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #35) WITH PRESSURE/VACUUM VALVE
- C-629-57-2 46,215 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #36) WITH PRESSURE/VACUUM VALVE
- C-629-58-2 46,767 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #37) WITH PRESSURE/VACUUM VALVE
- C-629-59-2 46,746 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #38) WITH PRESSURE/VACUUM VALVE

- C-629-60-2 46,584 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #39) WITH PRESSURE/VACUUM VALVE
- C-629-61-2 46,439 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #40) WITH PRESSURE/VACUUM VALVE
- C-629-62-2 46,506 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #101) WITH PRESSURE/VACUUM VALVE
- C-629-63-2 46,508 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #102) WITH PRESSURE/VACUUM VALVE
- C-629-64-2 46,539 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #103) WITH PRESSURE/VACUUM VALVE
- C-629-65-2 46,591 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #104) WITH PRESSURE/VACUUM VALVE
- C-629-66-2 46,573 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #105) WITH PRESSURE/VACUUM VALVE
- C-629-67-2 46,582 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #106) WITH PRESSURE/VACUUM VALVE
- C-629-68-2 46,558 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #107) WITH PRESSURE/VACUUM VALVE
- C-629-69-2 46,542 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #108) WITH PRESSURE/VACUUM VALVE
- C-629-70-2 46,615 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #109) WITH PRESSURE/VACUUM VALVE
- C-629-71-2 46,634 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #110) WITH PRESSURE/VACUUM VALVE

- C-629-72-2 46,568 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #111) WITH PRESSURE/VACUUM VALVE
- C-629-73-2 46,719 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #112) WITH PRESSURE/VACUUM VALVE
- C-629-74-2 46,625 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK # 113) WITH PRESSURE/VACUUM VALVE
- C-629-75-2 46,618 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #114) WITH PRESSURE/VACUUM VALVE
- C-629-76-2 46,587 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #115) WITH PRESSURE/VACUUM VALVE
- C-629-77-2 46,661 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #116) WITH PRESSURE/VACUUM VALVE
- C-629-78-2 46,510 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #117) WITH PRESSURE/VACUUM VALVE
- C-629-79-2 46,567 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #118) WITH PRESSURE/VACUUM VALVE
- C-629-80-2 46,534 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #119) WITH PRESSURE/VACUUM VALVE
- C-629-81-2 46,532 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #120) WITH PRESSURE/VACUUM VALVE
- C-629-82-2 46,532 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #121) WITH PRESSURE/VACUUM VALVE
- C-629-83-2 46,532 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #122) WITH PRESSURE/VACUUM VALVE

- C-629-84-2 46,532 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #123) WITH PRESSURE/VACUUM VALVE
- C-629-85-2 46,532 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #124) WITH PRESSURE/VACUUM VALVE
- C-629-86-2 37,469 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK # 201) WITH PRESSURE/VACUUM VALVE
- C-629-87-2 37,473 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #202) WITH PRESSURE/VACUUM VALVE
- C-629-88-2 37,489 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #203) WITH PRESSURE/VACUUM VALVE
- C-629-89-2 37,251 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #204) WITH PRESSURE/VACUUM VALVE
- C-629-90-2 37,404 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #205) WITH PRESSURE/VACUUM VALVE
- C-629-91-2 37,439 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #206) WITH PRESSURE/VACUUM VALVE
- C-629-92-2 278,711 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #207) WITH PRESSURE/VACUUM VALVE
- C-629-93-2 278,002 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #208) WITH PRESSURE/VACUUM VALVE
- C-629-94-2 277,996 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #209) WITH PRESSURE/VACUUM VALVE
- C-629-95-2 277,937 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK # 210) WITH PRESSURE/VACUUM VALVE

- C-629-96-2 278,269 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #211) WITH PRESSURE/VACUUM VALVE
- C-629-97-2 277,590 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #212) WITH PRESSURE/VACUUM VALVE
- C-629-98-2 277,731 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #213) WITH PRESSURE/VACUUM VALVE
- C-629-99-2 277,429 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #214) WITH PRESSURE/VACUUM VALVE
- C-629-100-2 76,001 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK # 221) WITH PRESSURE/VACUUM VALVE
- C-629-101-2 175,781 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #222) WITH PRESSURE/VACUUM VALVE
- C-629-102-2 175,977 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #223) WITH PRESSURE/VACUUM VALVE
- C-629-103-2 19,849 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #241) WITH PRESSURE/VACUUM VALVE
- C-629-104-2 19,908 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #242) WITH PRESSURE/VACUUM VALVE
- C-629-105-2 19,888 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #243) WITH PRESSURE/VACUUM VALVE
- C-629-106-2 19,880 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #244) WITH PRESSURE/VACUUM VALVE
- C-629-107-2 19,884 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #245) WITH PRESSURE/VACUUM VALVE

- C-629-108-2 19,855 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #246) WITH PRESSURE/VACUUM VALVE
- C-629-109-2 19,868 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #247) WITH PRESSURE/VACUUM VALVE
- C-629-110-2 19,857 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #248) WITH PRESSURE/VACUUM VALVE
- C-629-111-2 19,833 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK # 249) WITH PRESSURE/VACUUM VALVE
- C-629-112-2 19,895 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #250) WITH PRESSURE/VACUUM VALVE
- C-629-113-2 19,817 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #251) WITH PRESSURE/VACUUM VALVE
- C-629-114-2 19,826 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #252) WITH PRESSURE/VACUUM VALVE
- C-629-115-2 12,599 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #253) WITH PRESSURE/VACUUM VALVE
- C-629-116-2 12,495 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #254) WITH PRESSURE/VACUUM VALVE
- C-629-117-2 12,588 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #255) WITH PRESSURE/VACUUM VALVE
- C-629-118-2 12,504 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK # 256) WITH PRESSURE/VACUUM VALVE
- C-629-119-2 2,645 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #257) WITH PRESSURE/VACUUM VALVE

- C-629-120-2 12,565 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #258) WITH PRESSURE/VACUUM VALVE
- C-629-121-2 12,632 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #259) WITH PRESSURE/VACUUM VALVE
- C-629-122-2 12,667 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #260) WITH PRESSURE/VACUUM VALVE
- C-629-123-2 12,569 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #261) WITH PRESSURE/VACUUM VALVE
- C-629-124-2 12,533 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #262) WITH PRESSURE/VACUUM VALVE
- C-629-125-2 12,677 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #263) WITH PRESSURE/VACUUM VALVE
- C-629-126-2 12,648 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #264) WITH PRESSURE/VACUUM VALVE
- C-629-127-2 12,620 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #265) WITH PRESSURE/VACUUM VALVE
- C-629-128-2 12,658 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #266) WITH PRESSURE/VACUUM VALVE
- C-629-129-2 6,060 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #267) WITH PRESSURE/VACUUM VALVE
- C-629-130-2 6,068 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #268) WITH PRESSURE/VACUUM VALVE
- C-629-131-2 6,057 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #269) WITH PRESSURE/VACUUM VALVE

- C-629-132-2 6,076 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #270) WITH PRESSURE/VACUUM VALVE
- C-629-133-2 6,072 GALLON SSTEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #271) WITH PRESSURE/VACUUM VALVE
- C-629-134-2 6,085 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK # 272) WITH PRESSURE/VACUUM VALVE
- C-629-135-2 6,086 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK # 273) WITH PRESSURE/VACUUM VALVE
- C-629-136-2 3,092 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #274) WITH PRESSURE/VACUUM VALVE
- C-629-137-2 3,014 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK # 275) WITH PRESSURE/VACUUM VALVE
- C-629-138-2 3,073 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK # 276) WITH PRESSURE/VACUUM VALVE
- C-629-139-2 13,231 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK # 285) WITH PRESSURE/VACUUM VALVE
- C-629-140-2 13,231 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #286) WITH PRESSURE/VACUUM VALVE
- C-629-141-2 13,231 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #287) WITH PRESSURE/VACUUM VALVE
- C-629-142-2 1,244 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #288)
- C-629-143-2 1,245 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #289)

- C-629-144-2 40,472 GALLON CONCRETE RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #401)
- C-629-145-2 40,352 GALLON CONCRETE RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #402)
- C-629-146-2 40,276 GALLON CONCRETE RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #403)
- C-629-147-2 40,259 GALLON CONCRETE RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #404)
- C-629-148-2 40,359 GALLON CONCRETE RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #405)
- C-629-149-2 40,479 GALLON CONCRETE RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #406)
- C-629-150-2 40,673 GALLON CONCRETE RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #407)
- C-629-151-2 40,500 GALLON CONCRETE RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #408)
- C-629-152-2 39,626 GALLON CONCRETE RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #409)
- C-629-153-2 40,407 GALLON CONCRETE RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #410)
- C-629-154-2 40,619 GALLON CONCRETE RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #411)
- C-629-155-2 40,405 GALLON CONCRETE RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #412)

- C-629-156-2 40,248 GALLON CONCRETE RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #413)
- C-629-157-2 40,640 GALLON CONCRETE RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #414)
- C-629-158-2 40,108 GALLON CONCRETE RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #415)
- C-629-159-2 39,846 GALLON CONCRETE RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #416)
- C-629-160-2 40,023 GALLON CONCRETE RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #417)
- C-629-161-2 40,560 GALLON CONCRETE RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #418)
- C-629-162-2 40,667 GALLON CONCRETE RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #419)
- C-629-163-2 40,602 GALLON CONCRETE RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #420)
- C-629-164-2 40,481 GALLON CONCRETE RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #421)
- C-629-165-2 40,458 GALLON CONCRETE RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #422)
- C-629-166-2 40,465 GALLON CONCRETE RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #423)
- C-629-167-2 40,493 GALLON CONCRETE RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #424)

- C-629-168-2 40,186 GALLON CONCRETE RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #501)
- C-629-169-2 40,348 GALLON CONCRETE RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #502)
- C-629-170-2 40,250 GALLON CONCRETE RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK # 503)
- C-629-171-2 40,503 GALLON CONCRETE RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #504)
- C-629-172-2 40,350 GALLON CONCRETE RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #505)
- C-629-173-2 40,275 GALLON CONCRETE RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #506)
- C-629-174-2 40,349 GALLON CONCRETE RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK#507)
- C-629-175-2 40,242 GALLON CONCRETE RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK#508)
- C-629-176-2 38,991 GALLON CONCRETE RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK# 509)
- C-629-177-2 39,311 GALLON CONCRETE RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK#510)
- C-629-178-2 39,232 GALLON CONCRETE RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK#511)
- C-629-179-2 39,414 GALLON CONCRETE RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK# 512)

- C-629-180-2 39,333 GALLON CONCRETE RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK#513)
- C-629-181-2 9,168 GALLON CONCRETE RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK#514)
- C-629-182-2 39,107 GALLON CONCRETE RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK#515)
- C-629-183-2 38,996 GALLON CONCRETE RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK# 516)
- C-629-184-2 40,350 GALLON CONCRETE RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK#517)
- C-629-185-2 40,389 GALLON CONCRETE RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK#518)
- C-629-186-2 40,379 GALLON CONCRETE RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK#519)
- C-629-187-2 40,782 GALLON CONCRETE RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK#520)
- C-629-188-2 40,280 GALLON CONCRETE RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK#521)
- C-629-189-2 40,281 GALLON CONCRETE RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK#522)
- C-629-190-2 40,420 GALLON CONCRETE RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK#523)
- C-629-191-2 40,513 GALLON CONCRETE RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK#524)

- C-629-192-2 195,500 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK#601) WITH PRESSURE/VACUUM VALVE
- C-629-193-2 195,500 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK#602) WITH PRESSURE/VACUUM VALVE
- C-629-194-2 192,508 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK#603) WITH PRESSURE/VACUUM VALVE
- C-629-195-2 192,569 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK#604) WITH PRESSURE/VACUUM VALVE
- C-629-196-2 190,569 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK#605) WITH PRESSURE/VACUUM VALVE
- C-629-197-2 192,008 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK#606) WITH PRESSURE/VACUUM VALVE
- C-629-198-2 195,500 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK#607) WITH PRESSURE/VACUUM VALVE
- C-629-199-2 195,500 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK#608) WITH PRESSURE/VACUUM VALVE
- C-629-200-2 195,500 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK#609) WITH PRESSURE/VACUUM VALVE
- C-629-201-2 195,500 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK#610) WITH PRESSURE/VACUUM VALVE
- C-629-202-2 192,493 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK#611) WITH PRESSURE/VACUUM VALVE
- C-629-203-2 192,569 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK#612) WITH PRESSURE/VACUUM VALVE

- C-629-204-2 192,569 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK#613) WITH PRESSURE/VACUUM VALVE
- C-629-205-2 192,619 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK#614) WITH PRESSURE/VACUUM VALVE
- C-629-206-2 195,500 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK#615) WITH PRESSURE/VACUUM VALVE
- C-629-207-2 195,500 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK#616) WITH PRESSURE/VACUUM VALVE
- C-629-208-2 195,125 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK#617) WITH PRESSURE/VACUUM VALVE
- C-629-209-2 195,555 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK#618) WITH PRESSURE/VACUUM VALVE
- C-629-210-2 195,219 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #620) WITH PRESSURE/VACUUM VALVE
- C-629-211-2 195,462 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK#621) WITH PRESSURE/VACUUM VALVE
- C-629-212-2 223,387 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #801) WITH PRESSURE/VACUUM VALVE
- C-629-213-2 223,736 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #802) WITH PRESSURE/VACUUM VALVE
- C-629-214-2 223,682 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #803) WITH PRESSURE/VACUUM VALVE
- C-629-215-2 223,910 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #804) WITH PRESSURE/VACUUM VALVE

- C-629-216-2 223,766 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #805) WITH PRESSURE/VACUUM VALVE
- C-629-217-2 223,782 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #806) WITH PRESSURE/VACUUM VALVE
- C-629-218-2 231,127 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #807) WITH PRESSURE/VACUUM VALVE
- C-629-219-2 231,127 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #808) WITH PRESSURE/VACUUM VALVE
- C-629-220-2 231,127 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #809) WITH PRESSURE/VACUUM VALVE
- C-629-221-2 231,127 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #810) WITH PRESSURE/VACUUM VALVE
- C-629-222-2 231,127 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #811) WITH PRESSURE/VACUUM VALVE
- C-629-223-2 230,867 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #812) WITH PRESSURE/VACUUM VALVE
- C-629-224-2 46,255 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #813) WITH PRESSURE/VACUUM VALVE
- C-629-225-2 46,238 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #814) WITH PRESSURE/VACUUM VALVE
- C-629-226-2 46,399 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #815) WITH PRESSURE/VACUUM VALVE
- C-629-227-2 46,246 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #816) WITH PRESSURE/VACUUM VALVE

- C-629-228-2 46,731 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #817) WITH PRESSURE/VACUUM VALVE
- C-629-229-2 46,691 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #818) WITH PRESSURE/VACUUM VALVE
- C-629-230-2 47,049 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #819) WITH PRESSURE/VACUUM VALVE
- C-629-231-2 47,049 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #820) WITH PRESSURE/VACUUM VALVE
- C-629-232-2 46,637 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #821) WITH PRESSURE/VACUUM VALVE
- C-629-233-2 46,609 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #822) WITH PRESSURE/VACUUM VALVE
- C-629-234-2 46,520 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #823) WITH PRESSURE/VACUUM VALVE
- C-629-235-2 46,608 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #824) WITH PRESSURE/VACUUM VALVE
- C-629-236-2 46,619 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #825) WITH PRESSURE/VACUUM VALVE
- C-629-237-2 46,535 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #826) WITH PRESSURE/VACUUM VALVE
- C-629-238-2 14,251 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #827) WITH PRESSURE/VACUUM VALVE
- C-629-239-2 12,495 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #828) WITH PRESSURE/VACUUM VALVE

- C-629-240-2 350,698 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #901) WITH PRESSURE/VACUUM VALVE
- C-629-241-2 350,698 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #902) WITH PRESSURE/VACUUM VALVE
- C-629-242-2 350,698 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #903) WITH PRESSURE/VACUUM VALVE
- C-629-243-2 350,698 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #904) WITH PRESSURE/VACUUM VALVE
- C-629-244-2 350,698 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #905) WITH PRESSURE/VACUUM VALVE
- C-629-245-2 351,049 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #906) WITH PRESSURE/VACUUM VALVE
- C-629-246-2 350,698 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #907) WITH PRESSURE/VACUUM VALVE
- C-629-247-2 350,698 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #908) WITH PRESSURE/VACUUM VALVE
- C-629-248-2 350,698 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #909) WITH PRESSURE/VACUUM VALVE
- C-629-249-2 350,698 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #910) WITH PRESSURE/VACUUM VALVE
- C-629-250-2 350,698 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #911) WITH PRESSURE/VACUUM VALVE
- C-629-251-2 350,698 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #912) WITH PRESSURE/VACUUM VALVE

- C-629-252-2 350,698 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #913) WITH PRESSURE/VACUUM VALVE
- C-629-253-2 350,698 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #914) WITH PRESSURE/VACUUM VALVE
- C-629-254-2 350,698 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #915) WITH PRESSURE/VACUUM VALVE
- C-629-255-2 13,392 GALLON CONCRETE RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (SUMP1)
- C-629-256-2 14,996 GALLON CONCRETE RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (SUMP2)
- C-629-257-2 15,180 GALLON CONCRETE RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (SUMP3)
- C-629-258-2 14,764 GALLON CONCRETE RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (SUMP4)
- C-629-259-2 13,704 GALLON CONCRETE RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (SUMP5)
- C-629-260-2 14,801 GALLON CONCRETE RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (SUMP6)
- C-629-261-2 19,402 GALLON CONCRETE RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (SUMP7)
- C-629-262-2 19,401 GALLON CONCRETE RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (SUMP8)
- C-629-263-2 19,406 GALLON CONCRETE RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (SUMP9)

- C-629-264-2 6,500 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #1003) WITH PRESSURE/VACUUM VALVE
- C-629-265-2 6,500 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #1004) WITH PRESSURE/VACUUM VALVE
- C-629-266-2 6,500 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #1005) WITH PRESSURE/VACUUM VALVE
- C-629-267-2 13,000 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #1006) WITH PRESSURE/VACUUM VALVE
- C-629-268-2 13,000 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #1007) WITH PRESSURE/VACUUM VALVE
- C-629-269-2 13,000 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #1008) WITH PRESSURE/VACUUM VALVE
- C-629-270-2 13,000 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #1009) WITH PRESSURE/VACUUM VALVE
- C-629-271-2 13,000 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #1010) WITH PRESSURE/VACUUM VALVE
- C-629-272-2 32,000 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #1011) WITH PRESSURE/VACUUM VALVE
- C-629-273-2 32,000 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #1012) WITH PRESSURE/VACUUM VALVE
- C-629-274-2 32,000 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #1013) WITH PRESSURE/VACUUM VALVE
- C-629-275-2 32,000 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #1014) WITH PRESSURE/VACUUM VALVE

- C-629-276-2 64,000 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #1015) WITH PRESSURE/VACUUM VALVE
- C-629-277-2 64,000 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #1016) WITH PRESSURE/VACUUM VALVE
- C-629-278-2 64,000 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #1017) WITH PRESSURE/VACUUM VALVE
- C-629-279-2 64,000 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #1018) WITH PRESSURE/VACUUM VALVE
- C-629-280-2 10,535 GALLON PLASTIC RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #3000) WITH PRESSURE/VACUUM VALVE
- C-629-281-2 10,535 GALLON PLASTIC RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #3001) WITH PRESSURE/VACUUM VALVE
- C-629-284-1 60,800 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE AND DISTILLED SPIRIT STORAGE TANK (TANK #301) WITH PRESSURE/VACUUM VALVE
- C-629-285-1 60,800 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE AND DISTILLED SPIRIT STORAGE TANK (TANK #302) WITH PRESSURE/VACUUM VALVE
- C-629-286-1 60,800 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE AND DISTILLED SPIRIT STORAGE TANK (TANK #303) WITH PRESSURE/VACUUM VALVE
- C-629-287-1 60,800 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE AND DISTILLED SPIRIT STORAGE TANK (TANK #304) WITH PRESSURE/VACUUM VALVE
- C-629-288-1 194,400 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE AND DISTILLED SPIRIT STORAGE TANK (TANK #305) WITH PRESSURE/VACUUM VALVE
- C-629-289-2 198,000 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #306) WITH PRESSURE VACUUM VALVE AND INSULATION

- C-629-290-2 190,000 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #307) WITH PRESSURE VACUUM VALVE AND INSULATION
- C-629-291-2 198,000 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #308) WITH PRESSURE VACUUM VALVE AND INSULATION
- C-629-292-2 198,000 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #309) WITH PRESSURE VACUUM VALVE AND INSULATION
- C-629-293-2 198,000 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #310) WITH PRESSURE VACUUM VALVE AND INSULATION
- C-629-294-2 198,000 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #311) WITH PRESSURE VACUUM VALVE AND INSULATION
- C-629-295-2 198,000 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #312) WITH PRESSURE VACUUM VALVE AND INSULATION
- C-629-296-2 198,000 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #313) WITH PRESSURE VACUUM VALVE AND INSULATION
- C-629-297-2 198,000 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #314) WITH PRESSURE VACUUM VALVE AND INSULATION
- C-629-298-2 198,000 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #315) WITH PRESSURE VACUUM VALVE AND INSULATION
- C-629-299-2 198,000 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #316) WITH PRESSURE VACUUM VALVE AND INSULATION
- C-629-300-2 198,000 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #317) WITH PRESSURE VACUUM VALVE AND INSULATION

- C-629-301-2 198,000 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #318) WITH PRESSURE VACUUM VALVE AND INSULATION
- C-629-302-2 198,000 GALLON SSTEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #319) WITH PRESSURE VACUUM VALVE AND INSULATION
- C-629-303-1 121,000 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK # R-2017) WITH PRESSURE VACUUM VALVE AND INSULATION
- C-629-304-1 121,000 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #R-2018) WITH PRESSURE VACUUM VALVE AND INSULATION
- C-629-305-1 121,000 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK # R-2019) WITH PRESSURE VACUUM VALVE AND INSULATION
- C-629-306-1 121,000 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK # R-2020) WITH PRESSURE VACUUM VALVE AND INSULATION
- C-629-307-1 45,500 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK # R-2001) WITH PRESSURE VACUUM VALVE AND INSULATION
- C-629-308-1 45,500 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK # R-2002) WITH PRESSURE VACUUM VALVE AND INSULATION
- C-629-309-1 45,500 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK # R-2003) WITH PRESSURE VACUUM VALVE AND INSULATION
- C-629-310-1 45,500 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK # R-2004) WITH PRESSURE VACUUM VALVE AND INSULATION
- C-629-311-1 45,500 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK # R-2005) WITH PRESSURE VACUUM VALVE AND INSULATION

- C-629-312-1 45,500 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK # R-2012) WITH PRESSURE VACUUM VALVE AND INSULATION
- C-629-313-1 45,500 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK # R-2013) WITH PRESSURE/VACUUM VALVE AND INSULATION
- C-629-314-1 45,500 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK # R-2014) WITH PRESSURE/VACUUM VALVE AND INSULATION
- C-629-315-1 45,500 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK # R-2015) WITH PRESSURE/VACUUM VALVE AND INSULATION
- C-629-316-1 45,500 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK # R-2016) WITH PRESSURE/VACUUM VALVE AND INSULATION
- C-629-317-1 121,000 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK # R-2016) WITH PRESSURE/VACUUM VALVE AND INSULATION
- C-629-318-1 121,000 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK # R-2024) WITH PRESSURE/VACUUM VALVE AND INSULATION
- C-629-319-1 121,000 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #R-2025) WITH PRESSURE/VACUUM VALVE AND INSULATION
- C-629-320-1 121,000 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK # R-2026) WITH PRESSURE/VACUUM VALVE AND INSULATION
- C-629-325-0 87,000 GALLON STEEL RED AND WHITE WINE FERMENTATION AND STORAGE TANK (TANK #R2027) WITH PRESSURE/VACUUM VALVE AND INSULATION
- C-629-326-0 87,000 GALLON STEEL RED AND WHITE WINE FERMENTATION AND STORAGE TANK (TANK #R2028) WITH PRESSURE/VACUUM VALVE AND INSULATION

- C-629-327-0 87,000 GALLON STEEL RED AND WHITE WINE FERMENTATION AND STORAGE TANK (TANK #R2029) WITH PRESSURE/VACUUM VALVE AND INSULATION
- C-629-328-0 87,000 GALLON STEEL RED AND WHITE WINE FERMENTATION AND STORAGE TANK (TANK #R2030) WITH PRESSURE/VACUUM VALVE AND INSULATION
- C-629-329-0 87,000 GALLON STEEL RED AND WHITE WINE FERMENTATION AND STORAGE TANK (TANK #R2031) WITH PRESSURE/VACUUM VALVE AND INSULATION
- C-629-330-0 87,000 GALLON STEEL RED AND WHITE WINE FERMENTATION AND STORAGE TANK (TANK #R2032) WITH PRESSURE/VACUUM VALVE AND INSULATION
- C-629-331-0 87,000 GALLON STEEL RED AND WHITE WINE FERMENTATION AND STORAGE TANK (TANK #R2033) WITH PRESSURE/VACUUM VALVE AND INSULATION
- C-629-332-0 87,000 GALLON RED AND WHITE WINE FERMENTATION AND STORAGE TANK (TANK #R2034) WITH PRESSURE/VACUUM VALVE AND INSULATION

Appendix D
Facility Tank Summary

SAN JOAQUIN VALLEY UNIFIED AIR POLLUTION CONTROL DISTRICT

DATE: March 8, 2007 (Revised 09/14/09)
TO: Permit Services Staff
FROM: Dennis Roberts
SUBJECT: VOC Emission Factors for Wine Fermentation and Storage Tanks

Emission factors have been developed to estimate ethanol emissions from wine storage and fermentation tanks.

Wine Storage Tanks

Table 1 provides both daily and annual emission factors for wine storage tanks storing wine with up to 20 volume % ethanol and for tank sizes ranging from 250 gallons up to 605,000 gallons nominal capacity. Emission factors for tanks storing 100 vol% ethanol are also given. The table is based on typical R4694-compliant wine storage tank operation with a pressure vacuum valve located in Fresno (typical for San Joaquin Valley) and provides separate factors for tank breathing losses and for tank working losses. Breathing losses are a function of both the tank size and the ethanol content and are given as lb-VOC/1000 gallons of tank capacity. Daily breathing losses are based on average daily losses for the month of July. Working losses are only a function of ethanol content and tank throughput (independent of tank size). The working losses are applied to the maximum daily and the maximum annual throughput as applicable. Daily working loss emission factors are based on tank throughput during July as a worst-case potential. Appendix A to this FYI provides a detailed summary of the basis, assumptions and methodology employed to develop Table 1.

Wine storage tanks perform two functions in the winery:

- Facilitation of post-fermentation processing operations such as racking, filtration, malolactic fermentation and bottling. In this role, the typical storage tank is filled and emptied several times per year and functions as a process vessel.
- Storage of wine between processing operations up to the final operation of bottling. In this role, the objective is to avoid oxidation of the wine by both minimizing the wine temperature and the exposure of the wine to air.

Emissions from storage tanks consist of both working losses and breathing losses. The former losses occur as a result of the displacement of the vapor space of the tank into the atmosphere as a result of tank filling operations and is primarily a function of tank throughput and the temperature and ethanol content of the wine. Breathing losses are the result of diurnal heating and cooling caused by the effect of atmospheric conditions on the contents of the tank. For a well-insulated tank, breathing losses will be negligible.

Wine and Brandy Storage Tank Emission Factors

Breathing Loss Emission Factors

lb per day (or Year) per 1000 gallons nominal tank capacity

Nominal Tank Volume (gallons)	8 vol% Ethanol		10 vol% Ethanol		12 vol% Ethanol		14 vol% Ethanol		16 vol% Ethanol		18 vol% Ethanol		20 vol% Ethanol		100 vol% Ethanol	
	Daily	Annual	Daily	Annual	Daily	Annual	Daily	Annual	Daily	Annual	Daily	Annual	Daily	Annual	Daily	Annual
250	0.00186	0.347	0.00240	0.450	0.00296	0.557	0.00358	0.664	0.00421	0.787	0.00490	0.909	0.00561	1.04	0.02650	4.53
400	0.00186	0.347	0.00240	0.450	0.00296	0.556	0.00357	0.663	0.00421	0.786	0.00489	0.908	0.00561	1.04	0.02640	4.53
1,000	0.00185	0.346	0.00239	0.448	0.00295	0.554	0.00356	0.661	0.00419	0.783	0.00487	0.905	0.00558	1.04	0.02630	4.53
5,000	0.00181	0.340	0.00233	0.436	0.00288	0.539	0.00346	0.647	0.00408	0.762	0.00473	0.882	0.00541	1.01	0.02530	4.53
15,000	0.00178	0.335	0.00229	0.431	0.00283	0.532	0.00340	0.638	0.00401	0.751	0.00464	0.869	0.00531	0.993	0.02460	4.43
25,000	0.00178	0.335	0.00229	0.431	0.00282	0.531	0.00339	0.638	0.00399	0.750	0.00463	0.867	0.00529	0.991	0.02440	4.40
35,000	0.00176	0.332	0.00226	0.426	0.00279	0.526	0.00335	0.631	0.00395	0.742	0.00457	0.858	0.00523	0.980	0.02380	4.34
45,000	0.00175	0.331	0.00225	0.425	0.00278	0.524	0.00334	0.629	0.00393	0.739	0.00455	0.855	0.00471	0.976	0.02290	4.31
105,000	0.00172	0.326	0.00221	0.419	0.00272	0.516	0.00327	0.618	0.00384	0.726	0.00444	0.839	0.00507	0.957	0.02210	4.18
205,000	0.00169	0.321	0.00216	0.412	0.00267	0.507	0.00320	0.607	0.00375	0.712	0.00434	0.822	0.00495	0.938	0.02150	4.05
305,000	0.00166	0.317	0.00213	0.406	0.00262	0.500	0.00314	0.599	0.00369	0.702	0.00426	0.810	0.00486	0.923	0.02110	3.96
405,000	0.00165	0.315	0.00211	0.403	0.00259	0.495	0.00311	0.593	0.00364	0.695	0.00420	0.801	0.00479	0.913	0.02080	3.90
505,000	0.00163	0.313	0.00209	0.400	0.00257	0.492	0.00308	0.588	0.00361	0.689	0.00416	0.795	0.00474	0.905	0.02040	3.85
605,000	0.00162	0.310	0.00207	0.397	0.00254	0.488	0.00304	0.583	0.00357	0.683	0.00365	0.787	0.00468	0.896	0.02000	3.79

Working Loss Emission Factors

lb per day (or year) per 1000 gallons tank throughput

Daily	0.158	0.200	0.244	0.289	0.335	0.383	0.432	1.630
Annual	0.109	0.138	0.170	0.198	0.230	0.263	0.297	1.130

Use of Table I to estimate emissions from a wine storage tank can be demonstrated by examples:

Example 1 (uninsulated tank) – estimate the daily and annual potential to emit for an uninsulated 100,000 gallon nominal capacity steel storage tank to store wine with 14 vol% ethanol . Maximum daily throughput is 100,000 gallons. Maximum annual throughput will be 600,000 gallons per year.

Since the table provides breathing loss emission factors for 105,000 gallons and 45,000 gallons, breathing loss emission factors must be interpolated from the table for 14 % ethanol as follows:

Interpolated breathing loss factors: Daily 0.00328 (for 100,000 gallon tank)
 (lb-VOC/1000 gallons tank capacity) Annual 0.619 (for 100,000 gallon tank)

The working loss factors are a function of ethanol content only and may be taken directly from the table as follows:

Working loss emission factors: Daily 0.289
 (lb-VOC/1000 gallons tank throughput) Annual 0.198

Daily PE consists of the sum of the daily working and the daily breathing losses:

Daily PE_{working} = 100,000 gallons/day x 0.289 lb-VOC/1000 gallons = 28.9 lb-VOC/day
 Daily PE_{breathing} = 100,000 gallons/day x 0.00328 lb-VOC/1000 gallons = 0.3 lb-VOC/day
 Daily PE = Daily PE_{working} + Daily PE_{breathing} = 28.9 + 0.3 = 29.2 lb-VOC/day

Annual PE consists of the sum of the annual working and the annual breathing losses:

Annual PE_{working} = 600,000 gallons/year x 0.198 lb-VOC/1000 gallons = 119 lb-VOC/year
 Annual PE_{breathing} = 100,000 gallons/day x 0.619 lb-VOC/1000 gallons = 62 lb-VOC/day
 Annual PE = Annual PE_{working} + Annual PE_{breathing} = 119 + 62 = 181 lb-VOC/year

DEL conditions for this example would be:

- *Ethanol content of wine in this tank shall not exceed 13.9 percent by volume. [District Rule 2201]*
- *Tank throughput shall not exceed either of the following limits: 100,000 gallons in any one day or 600,000 gallons per year. [District Rule 2201]*

Example 2 (insulated tank)– same tank and conditions except the tank is insulated.

For insulated tanks, breathing losses can be assumed to be negligible. Therefore,

Daily PE_{breathing} = Annual PE_{breathing} = 0

And,

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Daily PE = Daily PE_{working} = 28.9 lb-VOC/day
Annual PE = Annual PE_{working} = 119 lb-VOC/year

DEL conditions will be the same as example 1. However, the equipment description should indicate that the tank is insulated.

Example 3 (insulated tank) - same tank as example 2 except there will be no DEL condition for maximum ethanol %

An ethanol content of 20% is a maximum for wine storage. Therefore, use of the 20% emission factors allows deletion of the DEL condition limiting wine ethanol content. Since the tank is insulated there are no breathing losses. Working loss factors for 20% ethanol are:

Working loss emission factors: Daily 0.432
(lb-VOC/1000 gallons tank throughput) Annual 0.297

Daily PE_{working} = 100,000 gallons/day x 0.432 lb-VOC/1000 gallons = 43.2 lb-VOC/day
Annual PE_{working} = 600,000 gallons/year x 0.297 lb-VOC/1000 gallons = 178 lb-VOC/year

Daily PE = Daily PE_{working} = 43.2 lb-VOC/day
Annual PE = Annual PE_{working} = 178 lb-VOC/year

DEL condition for this example would be:

- *Tank throughput shall not exceed either of the following limits: 100,000 gallons in any one day or 600,000 gallons per year. [District Rule 2201]*

The equipment description should indicate that the tank is insulated.

Wine Fermentation Tanks

During the wine fermentation process, sugar in the grape juice reacts with yeast to form alcohol (ethanol) and carbon dioxide (CO₂) gas. Ethanol is emitted into the atmosphere through evaporation. According to Williams and Boulton¹, the only important mechanism for ethanol loss is equilibrium evaporation into the escaping CO₂ stream. The physical entrainment of ethanol droplets in the CO₂ gas is insignificant in modern enclosed fermentation vessels. These researchers' model indicates that as fermentation temperature increases, ethanol loss increases exponentially. Since red wines are fermented at significantly higher temperatures than white wine, a different emission factor is required for each case.

¹ L.A. Williams and R. Boulton, Modeling and Prediction of Evaporative Ethanol Loss During Wine Fermentation, American Journal of Enology and Viticulture, 32:234-242, (1983).

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Annual Fermentation Emission Factors

The California Air Resources Board (CARB) has established annual emission factors for fermentation of both red and white wines, based on the computer model developed by Williams and Boulton. The emission factors were developed for purposes of emission inventory estimation and represent a typical wine fermentation operation based on average fermentation temperatures and average initial sugar concentrations (°Brix) and are presented in Emissions Inventory Procedural Manual, Section 5.1, Air Resources Board, 1997. These factors have been adopted by the District in Rule 4694, *Wine Fermentation and Storage Tanks*. The established factors are as follows:

Red Wine Fermentation: 6.2 lb-VOC/1000 gallons fermented per year
(78 °F fermentation temperature, 21.8 °Brix)

White Wine Fermentation: 2.5 lb-VOC/1000 gallons fermented per year
(58 °F fermentation temperature, 20.4 °Brix)

Daily Fermentation Emission Factors

The District has developed factors for daily Potential to Emit using the previously-referenced research by Williams and Boulton (see Appendix B). To ensure the factors represent true Potential to Emit, the daily emission factors were developed based on typical maximum fermentation temperatures and starting sugar concentrations rather than average values:

Red Wine Fermentation: 3.46 lb-VOC/1000 gallons tank capacity per day
(85 °F fermentation temperature, 22.5 °Brix)

White Wine Fermentation: 1.62 lb-VOC/1000 gallons tank capacity per day
(70 °F fermentation temperature, 22.5 °Brix)

Example 4 (fermentation tank) - estimate the daily and annual potential to emit for a 200,000 gallon nominal capacity fermentation tank to exclusively ferment red wine. Maximum fermentation throughput will be 900,000 gallons red wine per year. The tank will not be used for storage.

Daily $PE_{\text{fermentation}} = 3.46 \text{ lb-VOC/day per } 1000 \text{ gallons nominal tank capacity} \times 200 \text{ Mgal nominal}$

Daily $PE_{\text{fermentation}} = 692.1 \text{ lb/day}$

Daily $PE = \text{Daily } PE_{\text{fermentation}} = 692.1 \text{ lb/day}$

Annual $PE = 6.2 \text{ lb-VOC per } 1000 \text{ gallons fermented} \times 900 \text{ Mgal/year} = 5,580 \text{ lb-VOC/yr}$

Example 5 (fermentation and storage tank) - estimate the daily and annual potential to emit for a 100,000 gallon nominal capacity fermentation tank to ferment red wine. Maximum fermentation throughput will be 450,000 gallons red wine per year. The tank will also be used for storage identical with example 1:

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In this case,

Daily PE = the larger of either Daily PE_{fermentation} or Daily PE_{storage}

And.

Annual PE = Annual PE_{fermentation} + Annual PE_{storage}

Calculating the Daily PE:

Daily PE_{fermentation} = 3.46 lb-VOC/day per 1000 gallons nominal tank capacity x 100 Mgal nominal

Daily PE_{fermentation} = 346.0 lb-VOC/day

From example 2,

Daily PE_{storage} = 28.9 lb-VOC/day

Therefore,

Daily PE = 346.0 lb/day

Calculating the Annual PE:

Annual PE_{fermentation} = 6.2 lb-VOC per 1000 gallons fermented x 450 Mgal/year = 2,790 lb-VOC/yr

From example 2,

Annual PE_{storage} = 119 lb-VOC/year

Therefore,

Annual PE = 2,790 + 119 = 2,909 lb/year

Appendix A

Basis, Assumptions and Methodology Employed to Develop Table 1

Appendix A

VOC's are emitted from wine handling and storage operations as volatilized ethanol. Wine is produced in the San Joaquin Valley by fermentation during the "crush" season, an approximate 12 week period coinciding with the grape harvest (late August to mid-November). Subsequently, the wine is transferred a number of times between storage tanks to perform various polishing operations such as "racking" (decantation for separation of sediment), filtration, malolactic fermentation (breakdown of malic acid to lactic acid and carbon dioxide), and bottling operations. Since the bottling process is a year-round operation, each batch of wine will have a definite residence time in storage, prior to bottling, which includes the time spent in performing the various post-fermentation polishing processes. The post-fermentation polishing operations result in "working losses" from the storage tanks since they require draining and filling the tanks several times. Storage prior to bottling generates "breathing losses" from the tanks.

Since ethanol in water constitutes an organic liquid, the TANKS program can be utilized to determine the estimated VOC (ethanol) emissions. However, obtaining accurate results from the TANKS program requires that the organic liquid be accurately characterized in terms of vapor pressure of the liquid and the composition of the equilibrium vapor phase. Since ethanol and water are highly polar compounds, they form a non-ideal mixture, i.e., the mixture does not follow Raoult's law, and, as a result, direct estimation of vapor pressure and equilibrium vapor phase concentration, based only on pure component vapor pressures, is not practical and experimental data are required.

In order to effectively utilize TANKS to estimate VOC emissions from wine storage, experimental data supplied by the Wine Institute for the vapor pressure of ethanol over wine can be utilized, along with the assumption that water will behave ideally (a good assumption since the liquid phase is over 95% water on a molar basis).

Use of the above approach and the data supplied the Wine Institute to calculate storage tank emissions is demonstrated in the following:

Emission Factor Calculation for Wine Storage Tanks

General Calculation Procedure:

- Characterize wine in terms of molecular weight of liquid and vapor phase and the total vapor pressure over wine.
- Input data, along with tank parameters into Tanks 4.0. Output from Tanks 4.0 is total vapor phase emissions (including water) in lb/year.
- Back calculate ethanol emissions from vapor phase ethanol concentration.

Assumptions:

- The ethanol (EtOH) concentration of wine is 8 to 20 volume %. For demonstration, a concentration of 14 volume % will be assumed.
- A storage tank located in Fresno will be considered to be representative of any San Joaquin Valley location.

Appendix A

- One gallon of ethanol (EtOH) at 60 °F weighs 6.6097 lb (27 CFR 30, Table No. 5, Gauging Manual for the Alcohol and Tobacco Tax and Trade Bureau, U. S. Dept. of the Treasury).
- 100 gallons of 14 vol% wine contains 14 gallons of ethanol and 87.1 gallons of water (27 CFR 30, Table No. 5, Gauging Manual for the Alcohol and Tobacco Tax and Trade Bureau, U. S. Dept. of the Treasury).
- Density of water is 8.34 lb/gal.
- Partial pressure of ethanol over wine is given in the attached table provided by the Wine Institute (Attachment I).
- Water behaves ideally according to Raoult's Law, i.e., partial pressure of water in the vapor phase is the product of the liquid phase water mole fraction and the vapor pressure of pure water at the system temperature.
- The storage tank is equipped with a pressure/vacuum valve.
- The molecular weights of ethanol and water are 46.02 and 18.02 respectively.
- Tank height to diameter ratio is 1.3 (typical).
- Tanks are dome-roof configuration.
- Tanks are equipped with a pressure/vacuum valve.
- Tanks are filled to 98% of the tank height (industry practice to minimize air contact with wine).
- TANKS 4.0 defaults are used for all other data.

Calculations:

1. Calculate molar fractions and average molecular weights for liquid and vapor phases:

Liquid Phase Molecular Weight (calculation basis 100 gallons of 14 vol% wine)

$$\text{Lb-mols EtOH} = 100 \text{ gal wine} \times 14 \text{ gal EtOH}/100 \text{ gal wine} \times 6.61 \text{ lb EtOH}/\text{gal EtOH} \times 1 \text{ mol EtOH}/46.02 \text{ lb EtOH}$$

$$\text{Lb-mols EtOH} = 2.01 \text{ lb-mols EtOH}$$

$$\text{Lb-mols H}_2\text{O} = 100 \text{ gal wine} \times 87.1 \text{ gal H}_2\text{O}/100 \text{ gal wine} \times 8.34 \text{ lb H}_2\text{O}/\text{gal H}_2\text{O} \times 1 \text{ mol H}_2\text{O}/18.02 \text{ lb H}_2\text{O}$$

$$\text{Lb-mols H}_2\text{O} = 40.31 \text{ lb-mols H}_2\text{O}$$

$$\text{Total Mols in 100 gal wine} = 2.01 + 40.31 = 42.32 \text{ mols}$$

$$x_a = \text{liquid mol fraction EtOH} = 2.01/42.32 = 0.0475$$

$$x_w = \text{liquid mol fraction H}_2\text{O} = 40.31/42.32 = 0.9525$$

$$\begin{aligned} \text{Average Molecular weight of liquid} &= (0.0475 \times 46.02) + (0.9525 \times 18.02) \\ &= 19.35 \end{aligned}$$

Appendix A

Vapor Phase Molecular Weight and Total Vapor Pressure Over Wine

Total vapor pressure over wine is the sum of the partial pressure of EtOH plus the partial pressure of water:

$$\text{Total Pressure } (P_t) = \text{Partial Pressure EtOH } (P_a) + \text{Partial Pressure Water } (P_w)$$

P_a is taken from Attachment I for 14 vol% wine.

$$P_w = \text{Liquid Mol Fraction Water} \times \text{Vapor Pressure Pure Water at System Temperature } (VP_w)$$

or,

$$P_w = 0.959 \times VP_w, \text{ where } VP_w \text{ is taken from The Steam Tables, J. Keenan et al.}$$

The mol fraction EtOH in the vapor phase is then calculated as:

$$y_a = P_a / P_t,$$

and the average molecular weight (AMW) of the vapor phase is then calculated as:

$$\begin{aligned} \text{AMW} &= (y_a \times \text{Molecular Weight EtOH}) + ((1 - y_a) \times \text{Molecular Weight Water}) \\ &= (y_a \times 46.02) + ((1 - y_a) \times 18.02) \end{aligned}$$

Performing the above calculations for temperatures ranging from 40 to 100 °F yields the following table of results:

Characterization of Vapor Phase Over 14 vol% Wine					
°F	P_a (in wine) psia	P_w psia	P_t (wine) psia	Y_a	AMW
40	0.0548	0.1158	0.1698	0.3228	27.06
50	0.0792	0.1695	0.2474	0.3201	26.98
60	0.1129	0.2441	0.3551	0.3179	26.92
70	0.1587	0.3459	0.5019	0.3162	26.87
80	0.2203	0.4832	0.6997	0.3149	26.84
90	0.3023	0.6656	0.9626	0.3140	26.81
100	0.4101	0.9052	1.3081	0.3135	26.80

Properties at 65 °F will be used to establish the average molecular weight of the vapor phase since this is near the average annual temperature for Fresno. Interpolating from

Appendix A

above, the vapor phase is characterized by an EtOH mol fraction of **0.3171** and an average molecular weight of **26.90** per the calculations above.

2. Calculate Expected Vapor Emissions Via Tanks 4.0 based on the above characterization:

Input total vapor pressure for 14 vol% wine (from table above), and the average molecular weights for vapor and liquid determined above, into TANKS 4.0 (chemical database). To demonstrate a tank simulation and the manner in which the emission factors of Table 1 were generated, the following tank configuration will be input into TANKS 4.0 for a nominal tank capacity of 25,000 gallons::

Tank Diameter:	14.66 feet
Tank Height:	19.79 feet
Tank Fill Height:	19.39 feet (normal and maximum)
Working Capacity:	24,481 gallons
Tank Throughput:	24,481 gallons (1 turnover)

Simulating this tank with 14 vol% ethanol by distributing the annual throughput evenly over all 12 months and selecting a detailed annual report, the simulation results indicate the following:

Annual Working Losses:	8.96 lb-vapor
Annual Breathing Losses:	28.78 lb-vapor
Monthly Working Loss for July	1.0860 lb-vapor
Monthly Breathing Loss for July	4.7477 lb-vapor

3. Back-calculate the EtOH emissions and the Emission Factors:

The ethanol content of the vapors are calculated based on the average molecular weight of the vapors and the mole fraction of ethanol in the vapor as follows:

$$\begin{aligned} \text{EtOH \% in Vapor} &= 1 \text{ lb-vapor} \times 1 \text{ mol-vapor}/26.90 \text{ lb-vapor} \times 0.3171 \text{ mol-} \\ &\quad \text{EtOH/mol-vapor} \times 46.02 \text{ lb-EtOH/mol-EtOH} \\ \text{EtOH \% in Vapor} &= 54.25\% \text{ by weight} \end{aligned}$$

Annual working losses are strictly a function of the tank throughput and the ethanol content of the stored material. The annual ethanol working losses and emission factors can be calculated as:

$$\begin{aligned} \text{Annual Working Losses} &= 8.96 \times 54.25\% = 4.86 \text{ lb-EtOH/yr} \\ \text{Annual Working Loss Emission Factor @ 14\% EtOH} &= \text{working loss/tank throughput} \\ \text{Annual Working Loss Emission Factor @ 14\% EtOH} &= 4.86/24,481 = 0.198 \text{ lb-EtOH/} \\ &\quad 1000 \text{ gal throughput} \end{aligned}$$

Annual breathing losses are a function of both the tank size and the ethanol content of the stored material. The annual ethanol breathing losses and emission factors can be calculated as:

Appendix A

Annual Breathing Losses = $28.78 \times 54.25\% = 15.61$ lb-EtOH/yr

Annual Breathing Loss Emission Factor @ 14% EtOH = breathing loss/tank working capacity

Annual Working Loss Emission Factor @ 14% EtOH = $15.61/24,481 = 0.638$ lb-EtOH/
1000 gal capacity

Daily working losses are proportional to the daily tank throughput at a given ethanol percentage. Since the TANK 4.0 output is for the entire month of July (month of highest emissions) based on evenly distributing the annual throughput in each month of the year, tank throughput for July is $24,481$ gallons/ $12 = 2,040$ gallons.

Monthly Working Loss for July = 1.0860 lb-vapor $\times 54.25\% = 0.589$ lb-EtOH

The average monthly working loss emission factor for July is assumed to be the maximum daily emission factor. Therefore:

Daily Working Loss Emission Factor @ 14% EtOH = working loss/tank throughput

Daily Working Loss Emission Factor @ 14% EtOH = $0.589/2,040$ gal = 0.2888 lb-EtOH/
1000 gal throughput

Daily breathing losses are equal to the monthly loss for July divided by 31. Therefore,

Daily Breathing Loss = 4.7477 lb-vapor $\times 54.25\%$ EtOH/ $31 = 0.0831$ lb-EtOH

Daily Breathing Loss Emission Factor @ 14% EtOH = breathing loss/tank capacity

Daily Breathing Loss Emission Factor @ 14% EtOH = $0.831/24,481$ gal = 0.0339 lb-EtOH/
1000 gal capacity

Appendix B

Daily Emission Factor for Wine Fermentation

Appendix B

The emission factor for daily PE is based on the following:

- Estimation of maximum daily fermentation emissions is based on Figure 7 from the Williams and Boulton work referenced in the body of this document.
- Maximum red wine fermentation temperature is assumed to be 85 °F.
- Maximum white wine fermentation temperature is assumed to be 70 °F.
- Maximum working capacity of a red wine fermenter is 80% of tank maximum capacity.
- Maximum working capacity of a white wine fermenter is 95% of tank maximum capacity.

Figure 7 from Williams and Boulton indicates the ethanol emission rate (mg per hour per liter of wine) versus time for various fermentation temperatures. The total emissions in mg per liter of wine for any time period is the area under the curve. Thus, for any given temperature, figure 7 can be graphically integrated over the 24 hour period during which maximum emissions occur. A copy of figure 7 is attached which indicates the integration interval for red wine (85 °F) and for white wine (70 °F). Results of integration of Figure 7 are presented in the following table:

Graphical Integration Results to Determine Daily Fermentation Emission Factor from Figure 7 of Williams and Boulton		
	Red Wine	White Wine
Maximum 24 hour Emissions (mg/liter of wine per day)	518.6	203.9
Maximum 24 hour Emissions (1b/1000 gallons of wine per day)	4.33	1.70
Maximum Batch Size (% of Tank Capacity)	80%	95%
Daily Emission Factor (lb/1000 gallons tank capacity per day)	3.46	1.62

Appendix B

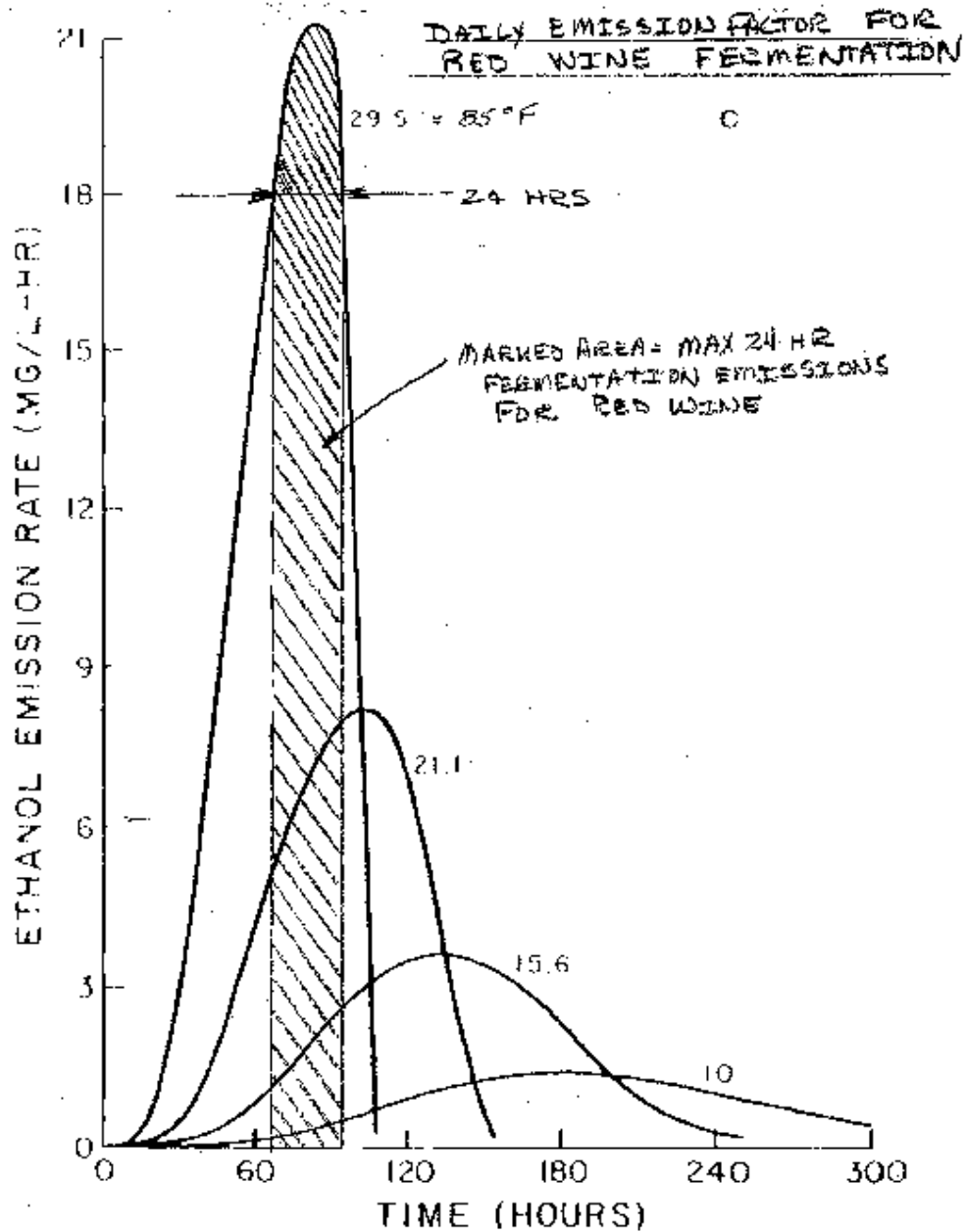


Fig. 7. The influence of fermentation temperature on a) the fermentation rate, b) the vapor phase ethanol concentration, and c) the rate of ethanol emission. (Initial sugar content of 22.5°Brix, isothermal fermentation at indicated temperature.)

Appendix B

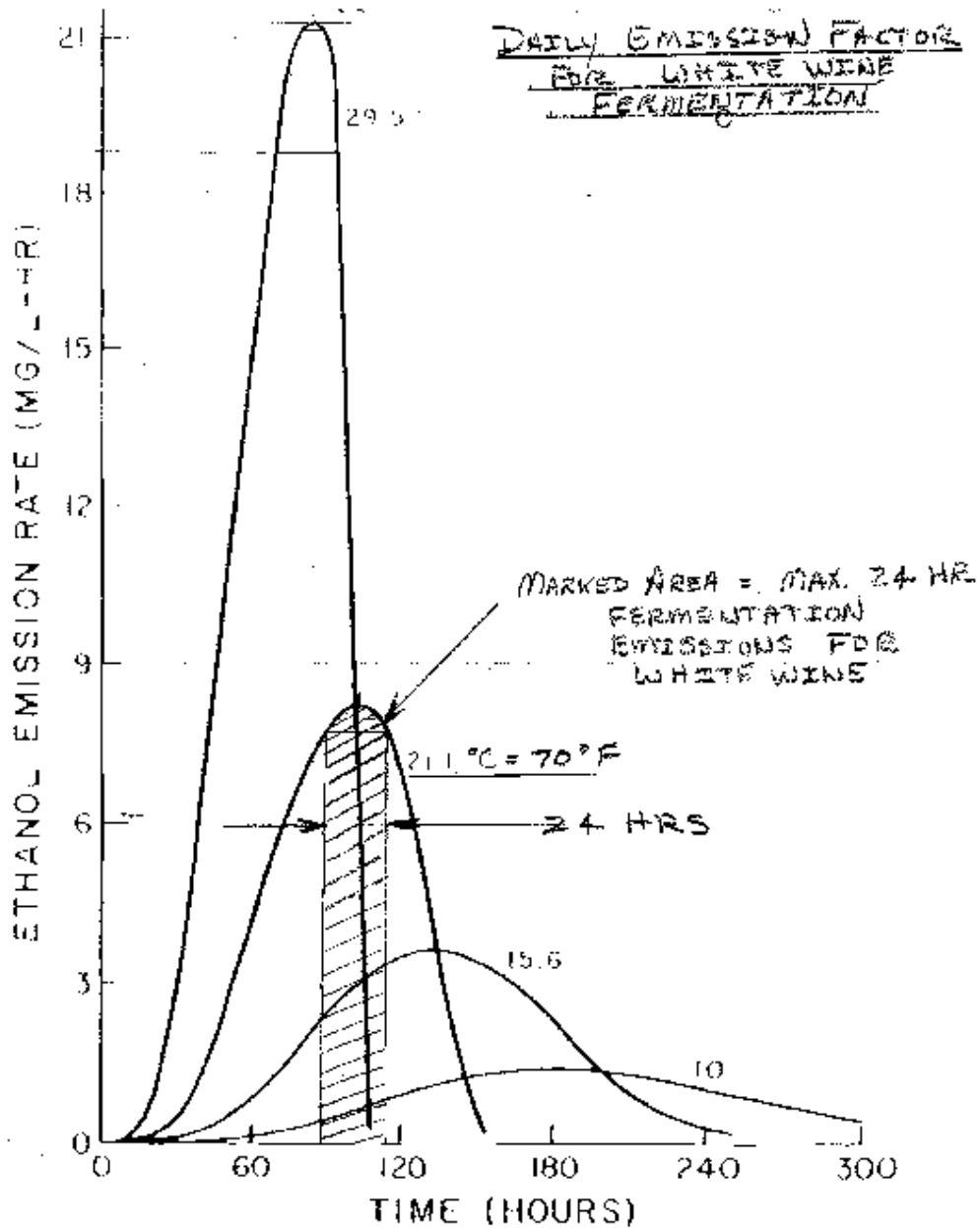


Fig. 7. The influence of fermentation temperature on a) the fermentation rate, b) the vapor phase ethanol concentration, and c) the rate of ethanol emission. (Initial sugar content of 22.5°Brix, isothermal fermentation at indicated temperature.)

Appendix E

District FYI-114, Estimating Emissions from Winery Tanks

Winery Tank Summary for O'Neill Beverages, LLC

Tank Summaries										
Tanks	Pre-Project			Post Project			Storage-Limited Tanks			
	Number of Tanks	Combined Capacity	Permit Unit	Number of Tanks	Combined Capacity	Permit Unit	Red Fermentation Capacity (gallons)	White-Only Fermentation Capacities (gallons)	Tank Capacity (gallons)	Annual Throughput Limit (gal/year)
Red/White Fermentation & Storage	52	4,163,872		302	25,634,911					
White Fermentation & Storage	205	16,142,439		0	0					
Storage Only	37	4,520,600		0	0					
Total	294	24,826,911		302	25,634,911					
Tank Details										
Permit Unit	Pre-Project Capacities				Post-Project Capacities				Annual Throughput Limit (gal/year)	
	Red Fermentation Capacity (gallons)	White-Only Fermentation Capacities (gallons)	Tank Capacity (gallons)	Storage-Limited Tanks	Red Fermentation Capacity (gallons)	White-Only Fermentation Capacities (gallons)	Tank Capacity (gallons)	Storage-Limited Tanks		
11 -0		5,967			5,967					
12 -0		5,947			5,947					
13 -0		8,557			8,557					
14 -0		604			604					
15 -0		604			604					
16 -0		603			603					
17 -0		1,542			1,542					
18 -0		1,542			1,542					
19 -0		1,542			1,542					
20 -0		1,194			1,194					
21 -0		1,192			1,192					
22 -0		1,107			1,107					
23 -0		1,003			1,003					

24	-0		15,360					24	-1	15,360		
25	-0		15,360					25	-1	15,360		
26	-0		15,360					26	-1	15,360		
27	-0		15,360					27	-1	15,360		
28	-0		15,360					28	-1	15,360		
29	-0		15,360					29	-1	15,360		
30	-0		6,610					30	-1	6,610		
31	-0		6,605					31	-1	6,605		
40	-0		9,356					40	-1	9,356		
41	-0		9,339					41	-1	9,339		
42	-0		9,389					42	-1	9,389		
43	-0		15,360					43	-1	15,360		
44	-0		15,360					44	-1	15,360		
45	-0		15,360					45	-1	15,360		
52	-0		3,426					52	-1	3,426		
53	-0		3,424					53	-1	3,424		
54	-0		46,222					54	-1	46,222		
55	-0		46,205					55	-1	46,205		
56	-0		46,203					56	-1	46,203		
57	-0		46,215					57	-1	46,215		
58	-0		46,767					58	-1	46,767		
59	-0		46,746					59	-1	46,746		
60	-0		46,584					60	-1	46,584		
61	-0		46,439					61	-1	46,439		
62	-0		46,506					62	-1	46,506		
63	-0		46,508					63	-1	46,508		
64	-0		46,539					64	-1	46,539		
65	-0		46,591					65	-1	46,591		
66	-0		46,573					66	-1	46,573		
67	-0		46,582					67	-1	46,582		
68	-0		46,558					68	-1	46,558		

69	-0	46,542					69	-1	46,542		
70	-0	46,615					70	-1	46,615		
71	-0	46,634					71	-1	46,634		
72	-0	46,568					72	-1	46,568		
73	-0	46,719					73	-1	46,719		
74	-0	46,625					74	-1	46,625		
75	-0	46,618					75	-1	46,618		
76	-0	46,587					76	-1	46,587		
77	-0	46,661					77	-1	46,661		
78	-0	46,510					78	-1	46,510		
79	-0	46,567					79	-1	46,567		
80	-0	46,534					80	-1	46,534		
81	-0	46,532					81	-1	46,532		
82	-0	46,532					82	-1	46,532		
83	-0	46,532					83	-1	46,532		
84	-0	46,532					84	-1	46,532		
85	-0	46,532					85	-1	46,532		
86	-0	37,469					86	-1	37,469		
87	-0	37,473					87	-1	37,473		
88	-0	37,489					88	-1	37,489		
89	-0	37,251					89	-1	37,251		
90	-0	37,404					90	-1	37,404		
91	-0	37,439					91	-1	37,439		
92	-0	278,711					92	-1	278,711		
93	-0	278,002					93	-1	278,002		
94	-0	277,996					94	-1	277,996		
95	-0	277,937					95	-1	277,937		
96	-0	278,269					96	-1	278,269		
97	-0	277,590					97	-1	277,590		
98	-0	277,731					98	-1	277,731		
99	-0	277,429					99	-1	277,429		

100 -0		176,001				100 -1	176,001		
101 -0		175,781				101 -1	175,781		
102 -0		175,977				102 -1	175,977		
103 -0		19,849				103 -1	19,849		
104 -0		19,908				104 -1	19,908		
105 -0		19,888				105 -1	19,888		
106 -0		19,880				106 -1	19,880		
107 -0		19,884				107 -1	19,884		
108 -0		19,855				108 -1	19,855		
109 -0		19,868				109 -1	19,868		
110 -0		19,857				110 -1	19,857		
111 -0		19,833				111 -1	19,833		
112 -0		19,895				112 -1	19,895		
113 -0		19,817				113 -1	19,817		
114 -0		19,826				114 -1	19,826		
115 -0		12,599				115 -1	12,599		
116 -0		12,495				116 -1	12,495		
117 -0		12,588				117 -1	12,588		
118 -0		12,504				118 -1	12,504		
119 -0		12,645				119 -1	12,645		
120 -0		12,565				120 -1	12,565		
121 -0		12,632				121 -1	12,632		
122 -0		12,667				122 -1	12,667		
123 -0		12,569				123 -1	12,569		
124 -0		12,533				124 -1	12,533		
125 -0		12,677				125 -1	12,677		
126 -0		12,648				126 -1	12,648		
127 -0		12,620				127 -1	12,620		
128 -0		12,658				128 -1	12,658		
129 -0		6,060				129 -1	6,060		
130 -0		6,068				130 -1	6,068		

131 -0		6,057				131 -1	6,057		
132 -0		6,076				132 -1	6,076		
133 -0		6,072				133 -1	6,072		
134 -0		6,085				134 -1	6,085		
135 -0		6,086				135 -1	6,086		
136 -0		3,092				136 -1	3,092		
137 -0		3,014				137 -1	3,014		
138 -0		3,073				138 -1	3,073		
139 -0		13,231				139 -1	13,231		
140 -0		13,231				140 -1	13,231		
141 -0		13,231				141 -1	13,231		
142 -0		1,244				142 -1	1,244		
143 -0		1,245				143 -1	1,245		
144 -0		40,472				144 -1	40,472		
145 -0		40,352				145 -1	40,352		
146 -0		40,276				146 -1	40,276		
147 -0		40,259				147 -1	40,259		
148 -0		40,359				148 -1	40,359		
149 -0		40,479				149 -1	40,479		
150 -0	40,673					150 -1	40,673		
151 -0	40,500					151 -1	40,500		
152 -0	39,626					152 -1	39,626		
153 -0	40,407					153 -1	40,407		
154 -0	40,619					154 -1	40,619		
155 -0	40,405					155 -1	40,405		
156 -0	40,248					156 -1	40,248		
157 -0	40,640					157 -1	40,640		
158 -0	40,108					158 -1	40,108		
159 -0	39,846					159 -1	39,846		
160 -0	40,023					160 -1	40,023		
161 -0	40,560					161 -1	40,560		

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167 -0		40,493				167 -1	40,493		
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173 -0		40,275				173 -1	40,275		
174 -0	40,349					174 -1	40,349		
175 -0	40,242					175 -1	40,242		
176 -0	38,991					176 -1	38,991		
177 -0	39,311					177 -1	39,311		
178 -0	39,232					178 -1	39,232		
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180 -0	39,333					180 -1	39,333		
181 -0	39,168					181 -1	39,168		
182 -0	39,107					182 -1	39,107		
183 -0	38,996					183 -1	38,996		
184 -0	40,350					184 -1	40,350		
185 -0	40,389					185 -1	40,389		
186 -0		40,379				186 -1	40,379		
187 -0		40,782				187 -1	40,782		
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189 -0		40,281				189 -1	40,281		
190 -0		40,420				190 -1	40,420		
191 -0		40,513				191 -1	40,513		
192 -2		195,500				192 -1	195,500		

193 -2		195,500				193 -1	195,500		
194 -0		192,508				194 -1	192,508		
195 -0		192,569				195 -1	192,569		
196 -0		190,569				196 -1	190,569		
197 -0		192,008				197 -1	192,008		
198 -2		195,500				198 -1	195,500		
199 -2		195,500				199 -1	195,500		
200 -2		195,500				200 -1	195,500		
201 -2		195,500				201 -1	195,500		
202 -0		192,493				202 -1	192,493		
203 -0		192,569				203 -1	192,569		
204 -0		192,569				204 -1	192,569		
205 -0		192,619				205 -1	192,619		
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209 -0		195,555				209 -1	195,555		
210 -0		195,219				210 -1	195,219		
211 -0		195,462				211 -1	195,462		
212 -0	223,387					212 -1	223,387		
213 -0	223,736					213 -1	223,736		
214 -0	223,682					214 -1	223,682		
215 -0	223,910					215 -1	223,910		
216 -0	223,766					216 -1	223,766		
217 -0	223,782					217 -1	223,782		
218 -0	231,127					218 -1	231,127		
219 -0	231,127					219 -1	231,127		
220 -0	231,127					220 -1	231,127		
221 -0	231,127					221 -1	231,127		
222 -0	231,127					222 -1	231,127		
223 -0	230,867					223 -1	230,867		

224 -0		46,255				224 -1	46,255		
225 -0		46,238				225 -1	46,238		
226 -0		46,399				226 -1	46,399		
227 -0		46,246				227 -1	46,246		
228 -0		46,731				228 -1	46,731		
229 -0		46,691				229 -1	46,691		
230 -0		47,049				230 -1	47,049		
231 -0		47,049				231 -1	47,049		
232 -0		46,637				232 -1	46,637		
233 -0		46,609				233 -1	46,609		
234 -0		46,520				234 -1	46,520		
235 -0		46,608				235 -1	46,608		
236 -0		46,619				236 -1	46,619		
237 -0		46,535				237 -1	46,535		
238 -0		14,251				238 -1	14,251		
239 -0		12,495				239 -1	12,495		
240 -0		350,698				240 -1	350,698		
241 -0		350,698				241 -1	350,698		
242 -0		350,698				242 -1	350,698		
243 -0		350,698				243 -1	350,698		
244 -0		350,698				244 -1	350,698		
245 -0		351,049				245 -1	351,049		
246 -0		350,698				246 -1	350,698		
247 -0		350,698				247 -1	350,698		
248 -0		350,698				248 -1	350,698		
249 -0		350,698				249 -1	350,698		
250 -0		350,698				250 -1	350,698		
251 -0		350,698				251 -1	350,698		
252 -0		350,698				252 -1	350,698		
253 -0		350,698				253 -1	350,698		
254 -0		350,698				254 -1	350,698		

288 -2		194,400			288 -1	194,400		194,400
289 -0		190,000		1,200,000	289 -1	198,000		198,000
290 -0		190,000		1,200,000	290 -1	198,000		198,000
291 -0		190,000		1,200,000	291 -1	198,000		198,000
292 -0		190,000		1,200,000	292 -1	198,000		198,000
293 -0		190,000		1,200,000	293 -1	198,000		198,000
294 -0		190,000		1,200,000	294 -1	198,000		198,000
295 -0		190,000		1,200,000	295 -1	198,000		198,000
296 -0		190,000		1,200,000	296 -1	198,000		198,000
297 -0		190,000		1,200,000	297 -1	198,000		198,000
298 -0		190,000		1,200,000	298 -1	198,000		198,000
299 -0		190,000		1,200,000	299 -1	198,000		198,000
300 -0		190,000		1,200,000	300 -1	198,000		198,000
301 -0		190,000		1,200,000	301 -1	198,000		198,000
302 -0		190,000		1,200,000	302 -1	198,000		198,000
303 -0		121,000			303 -1	121,000		121,000
304 -0		121,000			304 -1	121,000		121,000
305 -0		121,000			305 -1	121,000		121,000
306 -0		121,000			306 -1	121,000		121,000
307 -0		45,500			307 -1	45,500		45,500
308 -0		45,500			308 -1	45,500		45,500
309 -0		45,500			309 -1	45,500		45,500
310 -0		45,500			310 -1	45,500		45,500
311 -0		45,500			311 -1	45,500		45,500
312 -0		45,500			312 -1	45,500		45,500
313 -0		45,500			313 -1	45,500		45,500
314 -0		45,500			314 -1	45,500		45,500
315 -0		45,500			315 -1	45,500		45,500
316 -0		45,500			316 -1	45,500		45,500
317 -0		121,000			317 -1	121,000		121,000
318 -0		121,000			318 -1	121,000		121,000
				5,946,600				5,946,600

Appendix F

Draft Policy for Calculation of the Annual Potential to Emit for VOC Emissions from Wine Fermentation and Storage Operations

DRAFT

TO: Permit Services Division Staff

FROM: Dennis Roberts

DATE: June 30, 2009

SUBJECT: Calculation of the Potential to Emit for VOC Emissions from Wine Fermentation and Storage Operations

Purpose

The purpose of this policy is to establish a framework for calculating the collective Potential to Emit for VOCs from wine fermentation and storage tanks which have been previously permitted by in-house Permits to Operate based on loss-of-exemption. Such calculation is primarily performed for purposes of establishing the collective Pre-Project Potential to Emit (PE1) to form the basis for a Specific Limiting Condition (SLC) on all wine tanks at a facility which limits PE2 = PE1.

Applicability

This policy applies to all wine fermentation and storage operations.

Background

The District began issuing permits for wine fermentation and storage tanks on August 21, 2005. In-house PTO's were issued for existing tanks based on a loss or exemption and therefore the tank permits were not subject to New Source Review. Currently, majority of all wine tank permits in the San Joaquin Valley are still in-house PTO's and thus do not contain emission limits such as they would have if subjected to New Source Review (NSR).

Due to changing consumer tastes, the wine industry in the San Joaquin Valley is changing from the production of wines typically made in large tanks to the production of wine in smaller tanks, using smaller batches of select grapes and smaller fermentation batch sizes, with the objective of producing higher quality wines. To produce the same volume of wine in this manner requires more tanks and smaller tanks. Permitting of additional new, smaller wine fermentation and storage tanks could require the purchase of emissions offsets, even in those cases when a winery is just changing to smaller lot production and overall production is not increasing. Where all tanks meet the requirements for Best Available Control Technology (BACT), a potential permitting approach for adding tanks to a facility, for purposes of product flexibility and without triggering offsets, is to establish an SLC on all the tanks which limits the collective annual PE2 to the calculated collective PE1 for all the existing tanks. Since all units meet BACT, Baseline Emissions (BE) are equal to PE1 and calculated offsets are thus zero pursuant to Rule 2201.

The tanks at a winery are highly interdependent in operation and in the absence of a pre-established permit limit they cannot be considered as independent emissions units. By their nature, the various tank operations which convert crushed grapes into finished wine (fermentation, pressing, racking, filtration, etc.) cannot be all conducted in a single tank. In addition, other associated equipment such as that required for

crushing and pressing may serve to limit wine production by the facility. Therefore, a calculation of the PE for wine tanks requires that the tanks be considered in terms of a collective wine production capacity and that other production bottlenecks such as crushing and pressing limitations also be considered. This policy provides a theoretical basis and methodology for performing such a calculation.

Wine Production Process Description

- The VOC emissions associated with winemaking are produced from two separate operations:
 1. Wine Fermentation (a chemical reaction process which converts sugar into ethanol)
 2. Storage Tank Operations during which post-fermentation operations such as racking, cold stabilization, filtration, etc., are also conducted.

Typically, all tanks in a winery are used for both purposes; thus a wine tank commonly consists of two separate emissions units.

- A general process description for wine production is given in U.S. EPA AP-42 Section 9.12.2. There are many variations to the basic process that reflect the individuality of the winemaking and which may be considered proprietary at most facilities. Some additions to the AP-42 description: White wines are fermented without the grape solids, which minimizes the amount of solids settling out in the fermentation tank, allowing white wine to potentially be fermented in any wine tank.
- Red wine is generally fermented with the grape solids which give the red color and other distinctive characteristics to the wine. Because of the solids settling out with red wine fermentation, specialized red wine fermentation tanks with sloped bottoms or constructed as a horizontal rotating drums are generally used to ease solids removal during tank cleaning.
- The tanks in a winery are highly interdependent in operation and therefore must be considered in terms of the collective production capacity. The fermentation capacity of a facility is not only a function of the capacity of the tanks actually performing fermentation but is also a function of the downstream storage tank capacity which may serve to bottleneck the upstream fermentation operation. The wine production process flow diagram in U.S. EPA AP-42 Figure 9.12.2.-1 is illustrative. Post fermentation operations such as cold stabilization, filtration, malolactic fermentation, etc., have historically required a post fermentation residence time in storage tanks of 40 days or less.
- The facility's grape crushing/destemming and pressing equipment may serve to bottleneck the overall operation, establishing the PE by limiting daily throughput of the facility or of individual fermentation tanks.
- Wine production in the San Joaquin Valley is a seasonal event, coinciding with the grape harvest season ("crush season"). Wine production typically occurs in the months of August through December. Fermentation is at its peak during

September through October; about 74% of wine fermentation occurs within those months in the San Joaquin Valley.

Basis and Assumptions for PE Calculation

- Since the annual emissions from a winery operation are proportional to the annual wine production, the basic approach for calculating the PE for a winery operation is to determine the limiting factor for wine production at the facility and base the calculation on this factor. The following items are considered in determination of the actual “bottleneck” to wine production at a facility:

Grape Crushing/Destemming Capacity: Daily production is limited by the facility’s capacity to receive and crush grapes. This capacity is established by the manufacturer’s rated crushing capacity in tons per hour for the crushing equipment actually located at the facility.

Wine Pressing Capacity: Following crushing, the grape skins must be separated from the wine in the presses. For white wines, this occurs immediately after crushing. For red wines, pressing is performed after the fermentation step. This capacity is established by the manufacturer’s rated pressing capacity in tons per hour for the pressing equipment actually located at the facility.

Winery Tank Capacity: Due to the highly inter-related operation of winery tanks, the collective production capacity of winery tankage, in terms of a required collective “minimum residence time” for wine processing, is the basis for the calculation rather than a consideration of the sum of individual theoretical production capacities for each tank. The capacity of the available tankage to produce both red and white wines is considered separately and the scenario which produces the highest potential emissions is considered to be the facility’s basis for calculating the PE based on storage tanks limitations.

- The crushing of one ton of grapes is assumed to produce 200 gallons of produced wine based on data provided by The Wine Institute.
- Batch fermentation processing is assumed to require a 5 day turnaround for a red wine fermentation tank and a 10 day turnaround for white wine, i.e., a red wine fermenter can produce a batch every 5 days while a white wine fermenter can produce a batch every 10 days. These durations were previously established as a result of information provided by the Wine Institute during development of District Rule 4694 – *Wine Fermentation and Storage Tanks*.
- Post-fermentation processing is assumed to require a maximum of 40 days of retention time based on estimates by The Wine Institute (this duration may be less at some facilities depending upon the products and operating philosophy). This retention time accounts for the tank residence time required for post-fermentation processing such as malolactic fermentation, bentonite addition, filtration(s), blending(s), tartrate stabilization, bottling/packaging or bulk shipping.

- Maximum batch size in a red wine fermenter is 80% of nominal tank capacity due to potential expansion of the fermentation mass during operation as a result of rapid evolution of CO₂ from the fermentation reaction. White wine fermentation batches are assumed to be 95% of the tank's nominal capacity to allow for a minimum tank freeboard space of two feet during the operation.
- Emission factors for wine fermentation are taken from District Rule 4694 as follows:

6.2 lb-VOC/1000 gallons produced red wine
2.5 lb-VOC/1000 gallons produced white wine

- Emissions from post-fermentation storage tank operations will be calculated based on 8 inter-tank transfers during post-fermentation operations. The number of inter-tank transfers is at least 8 for wine fermented on-site per information provided by the Wine Institute. Each batch of wine is moved for the following processing operations at a minimum : 1) from fermentation to storage; 2) coarse filtration, 3) special processing (ex: ion exchange, centrifugation, addition of fining agents), 4) initial blending, 5) fine filtration, 6) final blending, 7) tartrate stabilization, 8) packaging or bulk shipping. (NOTE: The processing may not occur in this order for all wineries).
- Maximum average ethanol content for wine handled in the storage tank operations is 16 volume % (based on Wine Institute estimate for a typical winery).
- The emission factor for wine storage operations is taken from District FYI-114, *Estimating VOC Emissions from Wine Storage Tanks*. Since all tanks are assumed to meet BACT for wine storage, it will be assumed that breathing losses from the storage tanks are negligible since, pursuant to the current District BACT guideline, the tanks must be insulated or have equivalent isolation from significant diurnal impacts. Based on this assumption, the emission factor from FYI-114 is 0.23 lb-VOC/1000 gallons of tank throughput.
- Fermentation is assumed to occur only during the crush season. Based on documentation provided by the Wine institute, the duration of both the red and white wine crush seasons in the San Joaquin Valley is potentially 120 days each.
- Generally, in the absence of other restrictions, all tanks at a facility may be used for white wine fermentation. However, in some wineries, some tanks may have been added to the facility as storage-only tanks through an NSR permitting action subsequent to the initial in-house PTO's. These would not be available for white wine fermentation and their volume must be subtracted from the total tankage capacity to determine the actual white fermenter capacity. White wine production capacity is then calculated by the following general method:

Given total white fermenter capacity V_w and the 10-day batch turnaround for white fermenters as stated above, the daily white fermenter capacity limit W_{w1} (gallons per day) during crush season is:

$$W_{w1} = V_w \div 10$$

To determine the potential limitation due to storage tank capacity, the limiting daily white wine production capacity for a collection of fermentation & storage tanks with a total “effective” capacity V_t gallons may be calculated by considering a total wine residence time = 10 days fermentation + 40 days post-fermentation processing = 50 days total retention time (grape to finished wine). Where the facility does not include storage-only tanks with an NSR throughput limitation as mentioned above, the “effective” total tank capacity is equal to the total capacity of all tanks at the facility. Where the facility has NSR limited storage tanks, an effective total volume is calculated as outlined in Appendix A. The total tank production capacity for white wine W_{w2} (gallons per day) during crush season is then calculated as,

$$W_{w2} = V_t \div 50$$

The actual facility limit for white wine production W_w is then taken as the least of either the white fermenter capacity limit W_{w1} or the total tank capacity for white wine production W_{w2}

- Since the fermentation of red wine requires specialized fermenters, the consideration of the capacity of the winery tankage to produce red wine must consider the fermentation capacity of these specialized red fermenters separately from the total processing capacity of the tanks. The smallest of either the red fermenter capacity or the total red wine processing capacity of the tanks is taken to be the red wine production limit for the facility:

Given total red fermenter capacity V_r and the 5-day batch turnaround for red fermenters as stated above, the daily red fermenter capacity limit W_{r1} (gallons per day) during crush season is:

$$W_{r1} = V_r \div 5$$

To determine the potential limitation due to storage tank capacity, the limiting daily red wine production capacity for a collection of fermentation & storage tanks with a total “effective” capacity V_t gallons may be calculated by considering a total wine residence time = 5 days fermentation + 40 days post-fermentation processing = 45 days total retention time (grape to finished wine). Note that the total tank volume is an “effective” volume as described above for white wine. The total tank production capacity for red wine W_{r2} (gallons per day) during crush season is then calculated as,

$$W_{r2} = V_t \div 45$$

The actual maximum daily capacity for red wine production W_r is then taken as the least of either the red fermenter capacity limit W_{r1} or the total tank capacity for red wine production W_{r2}

Calculation Model Sequence:

The Potentials to Emit for both a facility’s wine fermentation operations and for the facility’s storage tank operations are determined in the following sequence:

1. Potential fermentation emissions from a 100% white wine production scenario are first determined:

White wine production capacity is determined as the lesser of the production capacities of either the crushing, pressing or tankage.

W_W = White wine production capacity (gallons per year as measured immediately after pressing) and is the lesser of the following four calculations:

$$W1 = C \times D_w \times M \text{ (limited by crusher capacity)}$$

$$W2 = P \times D_w \times M \text{ (limited by pressing capacity)}$$

$$W3 = (V_{FW} \times F_W \times D_w) / W_{FW} \text{ (limited by white fermenter volume)}$$

$$W4 = (V_T \times D_w) / R_{TW} \text{ (limited by overall tank processing)}$$

C = grape crushing capacity, tons/day

D_w = days in a white wine crush season = 120 days

F_W = Fill factor for white wine fermentation = 95%

M = gallons of grape juice produced per ton of grapes = 200 gallons/ton

P = pressing capacity, tons per day

W_{FW} = White fermentation period = 10 days

R_{TW} = Total winery retention time for white wine, 40 + 10 = 50 days

V_{FW} = total volume of white wine fermenters

V_T = Effective Total Winery Cooperage (gal) for white wine – see Appendix A

Potential white wine fermentation emissions are then determined by applying the white fermentation emission factor to the production capacity determined above:

$$PE_{\text{whitefermentation}} = E_{fw} \times W_W$$

where,

$$E_{fw} = \text{white wine emission factor} = 2.5 \text{ lb-VOC/1000 gal (District Rule 4694)}$$

2. Potential fermentation emissions from a 100% red wine production scenario are then determined:

Red wine production capacity is determined as the lesser of the production capacities of either the crushing, pressing or tankage.

W_R = Red wine production capacity (gallons per year as measured immediately after pressing) and is the lesser of the following four calculations:

$$W1 = C \times D_r \times M \text{ (limited by crusher capacity)}$$

$$W2 = P \times D_r \times M \text{ (limited by pressing capacity)}$$

$$W3 = (V_{FR} \times F_R \times D_r) / R_{FR} \text{ (limited by red fermenter volume)}$$

$$W4 = (V_T \times D_r) / R_{TS} \text{ (limited by overall tank processing)}$$

C = grape crushing capacity, tons/day

D_r = days in a red wine crush season = 100 days

F_R = Fill factor for red wine fermentation = 80%

M = gallons of grape juice produced per ton of grapes = 200 gallons/ton

P = pressing capacity, tons per day

R_{FR} = Red fermentation period = 5 days

R_{TS} = Total winery retention time for red wine, 40 + 5 = 45 days

V_{FR} = total volume of red wine fermenters

V_T = Effective Total Winery Cooperage (gal) for red wine – see Appendix A

Potential red wine fermentation emissions are then determined by applying the red fermentation emission factor to the production capacity determined above:

$$PE_{\text{redfermentation}} = E_{\text{fr}} \times W_R$$

where,

E_{fr} = red wine emission factor = 6.2 lb-VOC/1000 gal (District Rule 4694)

3. The facility's PE for fermentation operations is then taken to be the greater of either the white or red PE's determined above.

$$PE_{\text{fermentation}} = \text{greater of } PE_{\text{whitefermentation}} \text{ and } PE_{\text{redfermentation}}$$

4. Emissions from storage tank operations are then determined for both the red and white wine production cases by applying the factors described above.

$$PE_{\text{whitestorage}} = E_s \times T \times W_W$$

$$PE_{\text{redstorage}} = E_s \times T \times W_R$$

E_s = wine storage emission factor based on District FYI-114 = 0.230 lb-VOC/1000 gallons of wine transferred

T = Total post fermentation inter-tank transfers per batch of wine = 8

The facility's PE for storage tank operations is taken to be the larger of the PE's for either red or white wine production.

$$PE_{\text{storage}} = \text{greater of } PE_{\text{whitestorage}} \text{ and } PE_{\text{redstorage}}$$

Example:

The wine production Potentials to Emit for VOCs will be determined for a hypothetical winery. The hypothetical winery has in-house Permits to Operate for all its wine tanks for operation as both fermenters and storage tanks except for eight (8) 60,000 gallon wine storage-only tanks (480,000 gallons total) which were permitted by an NSR action subsequent to the initial permitting. The eight storage-only tanks are limited by an SLC to a total annual throughput of 2,000,000 gallons per year with a maximum ethanol content of 14%. All fermentation and storage tanks meet Achieved-in-Practice BACT. Crushing and pressing equipment ratings are 150 and 100 tons per hour respectively.

The effective tank capacities and the wine grape processing equipment are summarized as follows:

- Effective Total Tankage Capacity = 14,625,000 and 14,614,000 gallons for white and red wine respectively = V_T (see Appendix A)
- Red Fermenter Capacity = 2,000,000 gallons = V_{FR}
- White Fermenter Capacity = total cooperage – storage only tanks = 14,520,000 gallons

- All storage tanks are insulated and equipped with PVRV's (storage tank breathing losses may be ignored).
- Crushing Capacity = 3,600 tons per day (150 tons/hour) = C
- Pressing Capacity = 2,400 tons per day (100 tons per hour) = P

1. Scenario 1 (all white):

$$W1 = C \times D_w \times M = 3,600 \times 120 \times 200 = 86.4 \text{ MG/yr (million gallons per year)}$$

$$W2 = P \times D_w \times M = 2,400 \times 120 \times 200 = 48.0 \text{ MG/yr}$$

$$W3 = (V_{FW} \times F_W \times D_w) / W_{FW} = (14,520,000 \times 95\% \times 120) / 10 = 166 \text{ MG/yr}$$

$$W4 = (V_T \times D_w) / R_{TW} = (14,625,000 \times 120) / 50 = 35.1 \text{ MG/yr}$$

Taking the lesser of the four:

$$W_w = W2 = 35.1 \text{ MG/yr}$$

Then,

$$PE_{\text{whitefermentation}} = E_{fw} \times W / 1,000 = 2.5 \times 35.1 \times 10^6 / 1000 = 87,750 \text{ lb-VOC/year}$$

2. Scenario 2 (all red)

$$- W1 = C \times D_r \times M = 3,600 \times 120 \times 200 = 86.4 \text{ MG/yr}$$

$$- W2 = P \times D_r \times M = 2,400 \times 120 \times 200 = 48.0 \text{ MG/yr}$$

$$- W3 = (V_{FR} \times F \times D_r) / R_{FR} = (2,000,000 \times 80\% \times 120) / 5 = 38.4 \text{ MG/yr}$$

$$- W4 = V_T \times D_r / R_S = 14,614,000 \times 120 / 45 = 39.0 \text{ MG/yr}$$

Taking the lesser of the four:

$$W_r = W2 = 38.4 \text{ MG/yr}$$

Then,

$$PE_{\text{redfermentation}} = E_{fr} \times W / 1,000 = 6.2 \times 38.4 \times 10^6 / 1000 = 238,080 \text{ lb-VOC/year}$$

3. Establish PE for fermentation

$$PE_{\text{fermentation}} = \text{greater of } PE_{\text{whitefermentation}} \text{ and } PE_{\text{redfermentation}}$$

$$PE_{\text{fermentation}} = 238,080 \text{ lb-VOC/year}$$

4. Calculate PE for Storage Operations

Since the calculated wine production rates have already considered the limitation introduced by the NSR limit on the storage-only tanks, no further consideration of throughput capacity is required for calculation the PE for storage operations. However, the storage-only tanks are limited to 14% ethanol for their maximum throughput of 2,000,000 gallons which requires a different emission factor. Per FYI-114, an emission factor of 0.198 lb-VOC/1000 gallons is applicable. Since the potential production of red wine is

greater than that of white as calculated above, storage throughput will be based on this production value (38.4 MG/yr) and a minimum of 8 transfers per gallon of wine:

$$\begin{aligned} PE_{\text{storage}} &= E_s \times T \times W_R = 0.23/1000 \times (8 \times 38.4 - 2.0) \times 10^6 \\ &+ (0.198/1000) \times 2.0 \times 10^6 = 70,592 \text{ lb-VOC/year} \end{aligned}$$

Appendix A

Calculation of Effective Tank Volume

Most wine tanks in the District have been permitted as in-house PTO's and thus have no NSR limitations on their operation. However, subsequent to the initial permitting action, some wineries may have added storage tanks, permitted under NSR, either as Routine Replacements or as Fully Offset Units. These tanks are subject to throughput limits and thus may have an impact on the overall production capacity of the winery. To evaluate this impact within the calculation model presented in this policy, it is necessary to determine an "effective volume" which represents the total volume of the tankage at the facility and allows the calculation model to account for any limitation on production capacity resulting from the NSR limit on these additional tanks. The correction procedure is based on comparing the maximum number of annual tank turns (throughput expressed as the number of tank volumes per year) allowed for the NSR-limited tanks with the average minimum number of tank turns required to process the facility throughput based on residence time considerations only. Note that when a minimum of eight wine transfers during storage (per the calculation model) are considered for each gallon of wine produced, the minimum average number of tank turns is independent of the total capacity of the tanks and is established from the tank production capacity equation as follows:

White Wine:

$$W4 = (8 \times (V_T \times D_w) / R_{TW}) \div V_T = (8 \times D_w / R_{TW}) = 8 \times 120/50 = 19.2 \text{ turns}$$

Red Wine:

$$W4 = (8 \times (V_T \times D_r) / R_{TR}) \div V_T = (8 \times D_r / R_{TR}) = 8 \times 120/45 = 21.3 \text{ turns}$$

When the maximum number of turns allowed for certain NSR-permitted storage tanks is less than this average, these tanks are assumed to limit production capacity and an effective volume for these tanks, used for purposes of determining production capacity, must be determined. The actual volume of the NSR-limited tanks is adjusted by the ratio of the maximum allowed number of turns to the average minimum number of tank turns. This adjusted volume is used, in turn, to determine the effective volume of all tankage at the facility. The following example illustrates the correction:

Volume Correction Example

Using the example PE calculation presented in this policy, total tankage capacity is 15,000,000 gallons which includes 480,000 gallons of storage tanks limited to 2,000,000 gallons per year. The 2,000,000 gallon per year limitation for the NSR-limited tanks limits the number of turns for these tanks to:

$$2,000,000 \text{ gal/yr} \div 480,000 \text{ gal/turn} = 4.2 \text{ turns}$$

The effective capacity for wine production for the NSR-limited tanks is considered to be limited to the extent that the maximum allowable number of turns is less than the minimum average number of turns required for wine production. Therefore, the effective volume for these tanks is considered to be:

$(4.2/19.2) \times 480,000 = 105,000$ gallons for white wine production

$(4.2/21.3) \times 480,000 = 94,600$ gallons for red wine production

Total tank capacity for the facility is then adjusted to an effective value by deducting the storage-only tanks from the total and then adding back the effective volume of the storage-only tanks, or

$V_{\text{effective}} = 15,000,000 - 480,000 + 105,000 = 14,625,000$ gallons for white wine

$V_{\text{effective}} = 15,000,000 - 480,000 + 94,600 = 14,614,000$ gallons for red wine

Appendix G

Daily PE1 for Storage Tank Emissions Units

**Daily Pre-Project Potential to Emit for Storage Tank Emissions Units
C-629-289-0 through '-302-0**

Basis:

1. All tanks are insulated, therefore emissions are from working losses only.
2. All tanks are limited to 13.9% ethanol.
3. All tanks are limited to a daily throughput equal to their rated volume capacity.
3. Per FYI-114, emission factor is 0.287 lb-VOC/1000 gallons of daily throughput (interpolated).

Permit Number	Maximum Daily Throughput Per Permit (gallons)	Daily Storage Emissions (lb-VOC/day)
C-629- 289 -0	190,000	54.5
C-629- 290 -0	190,000	54.5
C-629- 291 -0	190,000	54.5
C-629- 292 -0	190,000	54.5
C-629- 293 -0	190,000	54.5
C-629- 294 -0	190,000	54.5
C-629- 295 -0	190,000	54.5
C-629- 296 -0	190,000	54.5
C-629- 297 -0	190,000	54.5
C-629- 298 -0	190,000	54.5
C-629- 299 -0	190,000	54.5
C-629- 300 -0	190,000	54.5
C-629- 301 -0	190,000	54.5
C-629- 302 -0	190,000	54.5

Appendix H

Daily PE1 for Fermentation Tank Emissions Units

Daily Pre-Project Potential to Emit for All Fermentation Emissions Units					
Basis: Daily emission Factor is 3.46 lb-VOC/1000 gal for red wine fermentation and 1.62 lb-VOC/1000 gal for white wine fermentation per FYI-114					
Permit Number	Capacity (gallons)	Emission Factor lb-VOC/1000 gal	Daily Fermentation Emissions (lb-VOC/day)		
C-629- 11 -0	5,967	1.62	9.7		
C-629- 12 -0	5,947	1.62	9.6		
C-629- 13 -0	8,557	1.62	13.9		
C-629- 14 -0	604	1.62	1.0		
C-629- 15 -0	604	1.62	1.0		
C-629- 16 -0	603	1.62	1.0		
C-629- 17 -0	1,542	1.62	2.5		
C-629- 18 -0	1,542	1.62	2.5		
C-629- 19 -0	1,542	1.62	2.5		
C-629- 20 -0	1,194	1.62	1.9		
C-629- 21 -0	1,192	1.62	1.9		
C-629- 22 -0	1,107	1.62	1.8		
C-629- 23 -0	1,003	1.62	1.6		
C-629- 24 -0	15,360	1.62	24.9		
C-629- 25 -0	15,360	1.62	24.9		
C-629- 26 -0	15,360	1.62	24.9		
C-629- 27 -0	15,360	1.62	24.9		
C-629- 28 -0	15,360	1.62	24.9		
C-629- 29 -0	15,360	1.62	24.9		
C-629- 30 -0	6,610	1.62	10.7		
C-629- 31 -0	6,605	1.62	10.7		
C-629- 40 -0	9,356	1.62	15.2		
C-629- 41 -0	9,339	1.62	15.1		
C-629- 42 -0	9,389	1.62	15.2		
C-629- 43 -0	15,360	1.62	24.9		
C-629- 44 -0	15,360	1.62	24.9		
C-629- 45 -0	15,360	1.62	24.9		
C-629- 52 -0	3,426	1.62	5.6		
C-629- 53 -0	3,424	1.62	5.5		
C-629- 54 -0	46,222	1.62	74.9		
C-629- 55 -0	46,205	1.62	74.9		
C-629- 56 -0	46,203	1.62	74.8		
C-629- 57 -0	46,215	1.62	74.9		
C-629- 58 -0	46,767	1.62	75.8		

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C-629- 59 -0	46,746	1.62	75.7
C-629- 60 -0	46,584	1.62	75.5
C-629- 61 -0	46,439	1.62	75.2
C-629- 62 -0	46,506	1.62	75.3
C-629- 63 -0	46,508	1.62	75.3
C-629- 64 -0	46,539	1.62	75.4
C-629- 65 -0	46,591	1.62	75.5
C-629- 66 -0	46,573	1.62	75.4
C-629- 67 -0	46,582	1.62	75.5
C-629- 68 -0	46,558	1.62	75.4
C-629- 69 -0	46,542	1.62	75.4
C-629- 70 -0	46,615	1.62	75.5
C-629- 71 -0	46,634	1.62	75.5
C-629- 72 -0	46,568	1.62	75.4
C-629- 73 -0	46,719	1.62	75.7
C-629- 74 -0	46,625	1.62	75.5
C-629- 75 -0	46,618	1.62	75.5
C-629- 76 -0	46,587	1.62	75.5
C-629- 77 -0	46,661	1.62	75.6
C-629- 78 -0	46,510	1.62	75.3
C-629- 79 -0	46,567	1.62	75.4
C-629- 80 -0	46,534	1.62	75.4
C-629- 81 -0	46,532	1.62	75.4
C-629- 82 -0	46,532	1.62	75.4
C-629- 83 -0	46,532	1.62	75.4
C-629- 84 -0	46,532	1.62	75.4
C-629- 85 -0	46,532	1.62	75.4
C-629- 86 -0	37,469	1.62	60.7
C-629- 87 -0	37,473	1.62	60.7
C-629- 88 -0	37,489	1.62	60.7
C-629- 89 -0	37,251	1.62	60.3
C-629- 90 -0	37,404	1.62	60.6
C-629- 91 -0	37,439	1.62	60.7
C-629- 92 -0	278,711	1.62	451.5
C-629- 93 -0	278,002	1.62	450.4
C-629- 94 -0	277,996	1.62	450.4
C-629- 95 -0	277,937	1.62	450.3
C-629- 96 -0	278,269	1.62	450.8
C-629- 97 -0	277,590	1.62	449.7
C-629- 98 -0	277,731	1.62	449.9
C-629- 99 -0	277,429	1.62	449.4
C-629- 100 -0	176,001	1.62	285.1
C-629- 101 -0	175,781	1.62	284.8

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C-629- 102 -0	175,977	1.62	285.1
C-629- 103 -0	19,849	1.62	32.2
C-629- 104 -0	19,908	1.62	32.3
C-629- 105 -0	19,888	1.62	32.2
C-629- 106 -0	19,880	1.62	32.2
C-629- 107 -0	19,884	1.62	32.2
C-629- 108 -0	19,855	1.62	32.2
C-629- 109 -0	19,868	1.62	32.2
C-629- 110 -0	19,857	1.62	32.2
C-629- 111 -0	19,833	1.62	32.1
C-629- 112 -0	19,895	1.62	32.2
C-629- 113 -0	19,817	1.62	32.1
C-629- 114 -0	19,826	1.62	32.1
C-629- 115 -0	12,599	1.62	20.4
C-629- 116 -0	12,495	1.62	20.2
C-629- 117 -0	12,588	1.62	20.4
C-629- 118 -0	12,504	1.62	20.3
C-629- 119 -0	12,645	1.62	20.5
C-629- 120 -0	12,565	1.62	20.4
C-629- 121 -0	12,632	1.62	20.5
C-629- 122 -0	12,667	1.62	20.5
C-629- 123 -0	12,569	1.62	20.4
C-629- 124 -0	12,533	1.62	20.3
C-629- 125 -0	12,677	1.62	20.5
C-629- 126 -0	12,648	1.62	20.5
C-629- 127 -0	12,620	1.62	20.4
C-629- 128 -0	12,658	1.62	20.5
C-629- 129 -0	6,060	1.62	9.8
C-629- 130 -0	6,068	1.62	9.8
C-629- 131 -0	6,057	1.62	9.8
C-629- 132 -0	6,076	1.62	9.8
C-629- 133 -0	6,072	1.62	9.8
C-629- 134 -0	6,085	1.62	9.9
C-629- 135 -0	6,086	1.62	9.9
C-629- 136 -0	3,092	1.62	5.0
C-629- 137 -0	3,014	1.62	4.9
C-629- 138 -0	3,073	1.62	5.0
C-629- 139 -0	13,231	1.62	21.4
C-629- 140 -0	13,231	1.62	21.4
C-629- 141 -0	13,231	1.62	21.4
C-629- 142 -0	1,244	1.62	2.0
C-629- 143 -0	1,245	1.62	2.0
C-629- 144 -0	40,472	1.62	65.6

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C-629- 145 -0	40,352	1.62	65.4
C-629- 146 -0	40,276	1.62	65.2
C-629- 147 -0	40,259	1.62	65.2
C-629- 148 -0	40,359	1.62	65.4
C-629- 149 -0	40,479	1.62	65.6
C-629- 150 -0	40,673	3.46	140.7
C-629- 151 -0	40,500	3.46	140.1
C-629- 152 -0	39,626	3.46	137.1
C-629- 153 -0	40,407	3.46	139.8
C-629- 154 -0	40,619	3.46	140.5
C-629- 155 -0	40,405	3.46	139.8
C-629- 156 -0	40,248	3.46	139.3
C-629- 157 -0	40,640	3.46	140.6
C-629- 158 -0	40,108	3.46	138.8
C-629- 159 -0	39,846	3.46	137.9
C-629- 160 -0	40,023	3.46	138.5
C-629- 161 -0	40,560	3.46	140.3
C-629- 162 -0	40,667	1.62	65.9
C-629- 163 -0	40,602	1.62	65.8
C-629- 164 -0	40,481	1.62	65.6
C-629- 165 -0	40,458	1.62	65.5
C-629- 166 -0	40,465	1.62	65.6
C-629- 167 -0	40,493	1.62	65.6
C-629- 168 -0	40,186	1.62	65.1
C-629- 169 -0	40,348	1.62	65.4
C-629- 170 -0	40,250	1.62	65.2
C-629- 171 -0	40,503	1.62	65.6
C-629- 172 -0	40,350	1.62	65.4
C-629- 173 -0	40,275	1.62	65.2
C-629- 174 -0	40,349	3.46	139.6
C-629- 175 -0	40,242	3.46	139.2
C-629- 176 -0	38,991	3.46	134.9
C-629- 177 -0	39,311	3.46	136.0
C-629- 178 -0	39,232	3.46	135.7
C-629- 179 -0	39,414	3.46	136.4
C-629- 180 -0	39,333	3.46	136.1
C-629- 181 -0	39,168	3.46	135.5
C-629- 182 -0	39,107	3.46	135.3
C-629- 183 -0	38,996	3.46	134.9
C-629- 184 -0	40,350	3.46	139.6
C-629- 185 -0	40,389	3.46	139.7
C-629- 186 -0	40,379	1.62	65.4
C-629- 187 -0	40,782	1.62	66.1

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C-629- 188 -0	40,280	1.62	65.3
C-629- 189 -0	40,281	1.62	65.3
C-629- 190 -0	40,420	1.62	65.5
C-629- 191 -0	40,513	1.62	65.6
C-629- 192 -1	194,400	1.62	314.9
C-629- 193 -1	194,400	1.62	314.9
C-629- 194 -0	192,508	1.62	311.9
C-629- 195 -0	192,569	1.62	312.0
C-629- 196 -0	190,569	1.62	308.7
C-629- 197 -0	192,008	1.62	311.1
C-629- 198 -1	194,400	1.62	314.9
C-629- 199 -1	194,400	1.62	314.9
C-629- 200 -1	194,400	1.62	314.9
C-629- 201 -1	194,400	1.62	314.9
C-629- 202 -0	192,493	1.62	311.8
C-629- 203 -0	192,569	1.62	312.0
C-629- 204 -0	192,569	1.62	312.0
C-629- 205 -0	192,619	1.62	312.0
C-629- 206 -1	194,400	1.62	314.9
C-629- 207 -1	194,400	1.62	314.9
C-629- 208 -0	195,125	1.62	316.1
C-629- 209 -0	195,555	1.62	316.8
C-629- 210 -0	195,219	1.62	316.3
C-629- 211 -0	195,462	1.62	316.6
C-629- 212 -0	223,387	3.46	772.9
C-629- 213 -0	223,736	3.46	774.1
C-629- 214 -0	223,682	3.46	773.9
C-629- 215 -0	223,910	3.46	774.7
C-629- 216 -0	223,766	3.46	774.2
C-629- 217 -0	223,782	3.46	774.3
C-629- 218 -0	231,127	3.46	799.7
C-629- 219 -0	231,127	3.46	799.7
C-629- 220 -0	231,127	3.46	799.7
C-629- 221 -0	231,127	3.46	799.7
C-629- 222 -0	231,127	3.46	799.7
C-629- 223 -0	230,867	3.46	798.8
C-629- 224 -0	46,255	1.62	74.9
C-629- 225 -0	46,238	1.62	74.9
C-629- 226 -0	46,399	1.62	75.2
C-629- 227 -0	46,246	1.62	74.9
C-629- 228 -0	46,731	1.62	75.7
C-629- 229 -0	46,691	1.62	75.6
C-629- 230 -0	47,049	1.62	76.2

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C-629- 231 -0	47,049	1.62	76.2
C-629- 232 -0	46,637	1.62	75.6
C-629- 233 -0	46,609	1.62	75.5
C-629- 234 -0	46,520	1.62	75.4
C-629- 235 -0	46,608	1.62	75.5
C-629- 236 -0	46,619	1.62	75.5
C-629- 237 -0	46,535	1.62	75.4
C-629- 238 -0	14,251	1.62	23.1
C-629- 239 -0	12,495	1.62	20.2
C-629- 240 -0	350,698	1.62	568.1
C-629- 241 -0	350,698	1.62	568.1
C-629- 242 -0	350,698	1.62	568.1
C-629- 243 -0	350,698	1.62	568.1
C-629- 244 -0	350,698	1.62	568.1
C-629- 245 -0	351,049	1.62	568.7
C-629- 246 -0	350,698	1.62	568.1
C-629- 247 -0	350,698	1.62	568.1
C-629- 248 -0	350,698	1.62	568.1
C-629- 249 -0	350,698	1.62	568.1
C-629- 250 -0	350,698	1.62	568.1
C-629- 251 -0	350,698	1.62	568.1
C-629- 252 -0	350,698	1.62	568.1
C-629- 253 -0	350,698	1.62	568.1
C-629- 254 -0	350,698	1.62	568.1
C-629- 255 -0	13,392	1.62	21.7
C-629- 256 -0	14,996	1.62	24.3
C-629- 257 -0	15,180	1.62	24.6
C-629- 258 -0	14,764	1.62	23.9
C-629- 259 -0	13,704	1.62	22.2
C-629- 260 -0	14,801	1.62	24.0
C-629- 261 -0	19,402	1.62	31.4
C-629- 262 -0	19,401	1.62	31.4
C-629- 263 -0	19,406	1.62	31.4
C-629- 264 -0	6,500	1.62	10.5
C-629- 265 -0	6,500	1.62	10.5
C-629- 266 -0	6,500	1.62	10.5
C-629- 267 -0	13,000	1.62	21.1
C-629- 268 -0	13,000	1.62	21.1
C-629- 269 -0	13,000	1.62	21.1
C-629- 270 -0	13,000	1.62	21.1
C-629- 271 -0	13,000	1.62	21.1
C-629- 272 -0	32,000	1.62	51.8
C-629- 273 -0	32,000	1.62	51.8

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C-629- 274 -0	32,000	1.62	51.8
C-629- 275 -0	32,000	1.62	51.8
C-629- 276 -0	64,000	1.62	103.7
C-629- 277 -0	64,000	1.62	103.7
C-629- 278 -0	64,000	1.62	103.7
C-629- 279 -0	64,000	1.62	103.7
C-629- 280 -0	10,535	1.62	17.1
C-629- 281 -0	10,535	1.62	17.1
C-629- 284 -1	60,000	0.00	0.0
C-629- 285 -1	60,000	0.00	0.0
C-629- 286 -1	60,000	0.00	0.0
C-629- 287 -1	60,000	0.00	0.0
C-629- 288 -1	190,000	0.00	0.0
C-629- 289 -0	190,000	0.00	0.0
C-629- 290 -0	190,000	0.00	0.0
C-629- 291 -0	190,000	0.00	0.0
C-629- 292 -0	190,000	0.00	0.0
C-629- 293 -0	190,000	0.00	0.0
C-629- 294 -0	190,000	0.00	0.0
C-629- 295 -0	190,000	0.00	0.0
C-629- 296 -0	190,000	0.00	0.0
C-629- 297 -0	190,000	0.00	0.0
C-629- 298 -0	190,000	0.00	0.0
C-629- 299 -0	190,000	0.00	0.0
C-629- 300 -0	190,000	0.00	0.0
C-629- 301 -0	190,000	0.00	0.0
C-629- 302 -0	190,000	0.00	0.0
C-629- 303 -0	121,000	0.00	0.0
C-629- 304 -0	121,000	0.00	0.0
C-629- 305 -0	121,000	0.00	0.0
C-629- 306 -0	121,000	0.00	0.0
C-629- 307 -0	45,500	0.00	0.0
C-629- 308 -0	45,500	0.00	0.0
C-629- 309 -0	45,500	0.00	0.0
C-629- 310 -0	45,500	0.00	0.0
C-629- 311 -0	45,500	0.00	0.0
C-629- 312 -0	45,500	0.00	0.0
C-629- 313 -0	45,500	0.00	0.0
C-629- 314 -0	45,500	0.00	0.0
C-629- 315 -0	45,500	0.00	0.0
C-629- 316 -0	45,500	0.00	0.0
C-629- 317 -0	121,000	0.00	0.0
C-629- 318 -0	121,000	0.00	0.0

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C-629- 319 -0	121,000	0.00	0.0
C-629- 320 -0	121,000	0.00	0.0

Appendix I

Annual PE1 for Storage Tank Emissions Units

Annual Pre-Project Potential to Emit for Storage Tank Emissions Units C-629-289-2 Through '302-2

Basis:

1. All tanks are insulated, therefore emissions are from working losses only.
2. Tanks '288 through '302 are limited to 13.9% ethanol
3. All tanks are limited to a annual throughput of 1,200,000 gal/year per permit
4. Per FYI-114, emission factor is 0.197 lb-VOC/1000 gallons of annual throughput for tanks limited to 13.9 % ethanol (interpolated).

Permit Number	Maximum Annual Throughput Per Permit (gallons)	Emission Factor lb-VOC/1000 gallons	Daily Storage Emissions (lb-VOC/year)
C-629- 289 -2	1,200,000	0.197	236
C-629- 290 -2	1,200,000	0.197	236
C-629- 291 -2	1,200,000	0.197	236
C-629- 292 -2	1,200,000	0.197	236
C-629- 293 -2	1,200,000	0.197	236
C-629- 294 -2	1,200,000	0.197	236
C-629- 295 -2	1,200,000	0.197	236
C-629- 296 -2	1,200,000	0.197	236
C-629- 297 -2	1,200,000	0.197	236
C-629- 298 -2	1,200,000	0.197	236
C-629- 299 -2	1,200,000	0.197	236
C-629- 300 -2	1,200,000	0.197	236
C-629- 301 -2	1,200,000	0.197	236
C-629- 302 -2	1,200,000	0.197	236

Appendix J

Daily PE2 for Storage Tank Emissions Units

Daily Post-Project Potential to Emit for Storage Tank Emissions Units c-629-289-1 thru '-302-1 and '-325-0 thru '-332-0

Basis:

1. All tanks are insulated, therefore emissions are from working losses only.

2. Tanks '289 through '302 are limited to 13.9% ethanol, tanks '325 through '332 are limited to 14.5%.

3. Tanks '289 through '302 are limited 198,000 gal/day throughput each and tanks '325 through '332 are limited to 261,000 gal/day each.

4. Per FYI-114, emission factor is 0.198 lb-VOC/1000 gallons of daily throughput for tanks limited to 13.9 % ethanol and 0.206 lb-VOC/1000 gallons of daily throughput for tanks limited to 14.5 % ethanol (interpolated).

Permit Number	Maximum Daily Throughput Per Permit (gallons)	Emission Factor lb-VOC/1000 gallons	Daily Storage Emissions (lb-VOC/day)
C-629- 289 -1	198,000	0.198	39
C-629- 290 -1	198,000	0.198	39
C-629- 291 -1	198,000	0.198	39
C-629- 292 -1	198,000	0.198	39
C-629- 293 -1	198,000	0.198	39
C-629- 294 -1	198,000	0.198	39
C-629- 295 -1	198,000	0.198	39
C-629- 296 -1	198,000	0.198	39
C-629- 297 -1	198,000	0.198	39
C-629- 298 -1	198,000	0.198	39
C-629- 299 -1	198,000	0.198	39
C-629- 300 -1	198,000	0.198	39
C-629- 301 -1	198,000	0.198	39
C-629- 302 -1	198,000	0.198	39
C-629- 325 -0	261,000	0.206	54
C-629- 326 -0	261,000	0.206	54
C-629- 327 -0	261,000	0.206	54
C-629- 328 -0	261,000	0.206	54
C-629- 329 -0	261,000	0.206	54
C-629- 330 -0	261,000	0.206	54
C-629- 331 -0	261,000	0.206	54
C-629- 332 -0	261,000	0.206	54

Appendix K

Daily PE2 for Fermentation Tank Emissions Units

Daily Post Project Potential to Emit for All Fermentation Emissions Units

Basis: Daily emission Factor is 3.46 lb-VOC/1000 gal for red wine fermentation and 1.62 lb-VOC/1000 gal for white wine fermentation per FYI-114

Permit Number	Capacity (gallons)	Emission Factor lb-VOC/1000 gal	Daily Fermentation Emissions (lb-VOC/day)
C-629- 11 -0	5,967	3.46	20.6
C-629- 12 -0	5,947	3.46	20.6
C-629- 13 -0	8,557	3.46	29.6
C-629- 14 -0	604	3.46	2.1
C-629- 15 -0	604	3.46	2.1
C-629- 16 -0	603	3.46	2.1
C-629- 17 -0	1,542	3.46	5.3
C-629- 18 -0	1,542	3.46	5.3
C-629- 19 -0	1,542	3.46	5.3
C-629- 20 -0	1,194	3.46	4.1
C-629- 21 -0	1,192	3.46	4.1
C-629- 22 -0	1,107	3.46	3.8
C-629- 23 -0	1,003	3.46	3.5
C-629- 24 -0	15,360	3.46	53.1
C-629- 25 -0	15,360	3.46	53.1
C-629- 26 -0	15,360	3.46	53.1
C-629- 27 -0	15,360	3.46	53.1
C-629- 28 -0	15,360	3.46	53.1
C-629- 29 -0	15,360	3.46	53.1
C-629- 30 -0	6,610	3.46	22.9
C-629- 31 -0	6,605	3.46	22.9
C-629- 40 -0	9,356	3.46	32.4
C-629- 41 -0	9,339	3.46	32.3
C-629- 42 -0	9,389	3.46	32.5
C-629- 43 -0	15,360	3.46	53.1
C-629- 44 -0	15,360	3.46	53.1
C-629- 45 -0	15,360	3.46	53.1
C-629- 52 -0	3,426	3.46	11.9
C-629- 53 -0	3,424	3.46	11.8
C-629- 54 -0	46,222	3.46	159.9
C-629- 55 -0	46,205	3.46	159.9
C-629- 56 -0	46,203	3.46	159.9
C-629- 57 -0	46,215	3.46	159.9
C-629- 58 -0	46,767	3.46	161.8

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C-629- 59 -0	46,746	3.46	161.7
C-629- 60 -0	46,584	3.46	161.2
C-629- 61 -0	46,439	3.46	160.7
C-629- 62 -0	46,506	3.46	160.9
C-629- 63 -0	46,508	3.46	160.9
C-629- 64 -0	46,539	3.46	161.0
C-629- 65 -0	46,591	3.46	161.2
C-629- 66 -0	46,573	3.46	161.1
C-629- 67 -0	46,582	3.46	161.2
C-629- 68 -0	46,558	3.46	161.1
C-629- 69 -0	46,542	3.46	161.0
C-629- 70 -0	46,615	3.46	161.3
C-629- 71 -0	46,634	3.46	161.4
C-629- 72 -0	46,568	3.46	161.1
C-629- 73 -0	46,719	3.46	161.6
C-629- 74 -0	46,625	3.46	161.3
C-629- 75 -0	46,618	3.46	161.3
C-629- 76 -0	46,587	3.46	161.2
C-629- 77 -0	46,661	3.46	161.4
C-629- 78 -0	46,510	3.46	160.9
C-629- 79 -0	46,567	3.46	161.1
C-629- 80 -0	46,534	3.46	161.0
C-629- 81 -0	46,532	3.46	161.0
C-629- 82 -0	46,532	3.46	161.0
C-629- 83 -0	46,532	3.46	161.0
C-629- 84 -0	46,532	3.46	161.0
C-629- 85 -0	46,532	3.46	161.0
C-629- 86 -0	37,469	3.46	129.6
C-629- 87 -0	37,473	3.46	129.7
C-629- 88 -0	37,489	3.46	129.7
C-629- 89 -0	37,251	3.46	128.9
C-629- 90 -0	37,404	3.46	129.4
C-629- 91 -0	37,439	3.46	129.5
C-629- 92 -0	278,711	3.46	964.3
C-629- 93 -0	278,002	3.46	961.9
C-629- 94 -0	277,996	3.46	961.9
C-629- 95 -0	277,937	3.46	961.7
C-629- 96 -0	278,269	3.46	962.8
C-629- 97 -0	277,590	3.46	960.5
C-629- 98 -0	277,731	3.46	960.9
C-629- 99 -0	277,429	3.46	959.9
C-629- 100 -0	176,001	3.46	609.0
C-629- 101 -0	175,781	3.46	608.2

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C-629- 102 -0	175,977	3.46	608.9
C-629- 103 -0	19,849	3.46	68.7
C-629- 104 -0	19,908	3.46	68.9
C-629- 105 -0	19,888	3.46	68.8
C-629- 106 -0	19,880	3.46	68.8
C-629- 107 -0	19,884	3.46	68.8
C-629- 108 -0	19,855	3.46	68.7
C-629- 109 -0	19,868	3.46	68.7
C-629- 110 -0	19,857	3.46	68.7
C-629- 111 -0	19,833	3.46	68.6
C-629- 112 -0	19,895	3.46	68.8
C-629- 113 -0	19,817	3.46	68.6
C-629- 114 -0	19,826	3.46	68.6
C-629- 115 -0	12,599	3.46	43.6
C-629- 116 -0	12,495	3.46	43.2
C-629- 117 -0	12,588	3.46	43.6
C-629- 118 -0	12,504	3.46	43.3
C-629- 119 -0	12,645	3.46	43.8
C-629- 120 -0	12,565	3.46	43.5
C-629- 121 -0	12,632	3.46	43.7
C-629- 122 -0	12,667	3.46	43.8
C-629- 123 -0	12,569	3.46	43.5
C-629- 124 -0	12,533	3.46	43.4
C-629- 125 -0	12,677	3.46	43.9
C-629- 126 -0	12,648	3.46	43.8
C-629- 127 -0	12,620	3.46	43.7
C-629- 128 -0	12,658	3.46	43.8
C-629- 129 -0	6,060	3.46	21.0
C-629- 130 -0	6,068	3.46	21.0
C-629- 131 -0	6,057	3.46	21.0
C-629- 132 -0	6,076	3.46	21.0
C-629- 133 -0	6,072	3.46	21.0
C-629- 134 -0	6,085	3.46	21.1
C-629- 135 -0	6,086	3.46	21.1
C-629- 136 -0	3,092	3.46	10.7
C-629- 137 -0	3,014	3.46	10.4
C-629- 138 -0	3,073	3.46	10.6
C-629- 139 -0	13,231	3.46	45.8
C-629- 140 -0	13,231	3.46	45.8
C-629- 141 -0	13,231	3.46	45.8
C-629- 142 -0	1,244	3.46	4.3
C-629- 143 -0	1,245	3.46	4.3
C-629- 144 -0	40,472	3.46	140.0

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C-629- 145 -0	40,352	3.46	139.6
C-629- 146 -0	40,276	3.46	139.4
C-629- 147 -0	40,259	3.46	139.3
C-629- 148 -0	40,359	3.46	139.6
C-629- 149 -0	40,479	3.46	140.1
C-629- 150 -0	40,673	3.46	140.7
C-629- 151 -0	40,500	3.46	140.1
C-629- 152 -0	39,626	3.46	137.1
C-629- 153 -0	40,407	3.46	139.8
C-629- 154 -0	40,619	3.46	140.5
C-629- 155 -0	40,405	3.46	139.8
C-629- 156 -0	40,248	3.46	139.3
C-629- 157 -0	40,640	3.46	140.6
C-629- 158 -0	40,108	3.46	138.8
C-629- 159 -0	39,846	3.46	137.9
C-629- 160 -0	40,023	3.46	138.5
C-629- 161 -0	40,560	3.46	140.3
C-629- 162 -0	40,667	3.46	140.7
C-629- 163 -0	40,602	3.46	140.5
C-629- 164 -0	40,481	3.46	140.1
C-629- 165 -0	40,458	3.46	140.0
C-629- 166 -0	40,465	3.46	140.0
C-629- 167 -0	40,493	3.46	140.1
C-629- 168 -0	40,186	3.46	139.0
C-629- 169 -0	40,348	3.46	139.6
C-629- 170 -0	40,250	3.46	139.3
C-629- 171 -0	40,503	3.46	140.1
C-629- 172 -0	40,350	3.46	139.6
C-629- 173 -0	40,275	3.46	139.4
C-629- 174 -0	40,349	3.46	139.6
C-629- 175 -0	40,242	3.46	139.2
C-629- 176 -0	38,991	3.46	134.9
C-629- 177 -0	39,311	3.46	136.0
C-629- 178 -0	39,232	3.46	135.7
C-629- 179 -0	39,414	3.46	136.4
C-629- 180 -0	39,333	3.46	136.1
C-629- 181 -0	39,168	3.46	135.5
C-629- 182 -0	39,107	3.46	135.3
C-629- 183 -0	38,996	3.46	134.9
C-629- 184 -0	40,350	3.46	139.6
C-629- 185 -0	40,389	3.46	139.7
C-629- 186 -0	40,379	3.46	139.7
C-629- 187 -0	40,782	3.46	141.1

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C-629- 188 -0	40,280	3.46	139.4
C-629- 189 -0	40,281	3.46	139.4
C-629- 190 -0	40,420	3.46	139.9
C-629- 191 -0	40,513	3.46	140.2
C-629- 192 -1	194,400	3.46	672.6
C-629- 193 -1	194,400	3.46	672.6
C-629- 194 -0	192,508	3.46	666.1
C-629- 195 -0	192,569	3.46	666.3
C-629- 196 -0	190,569	3.46	659.4
C-629- 197 -0	192,008	3.46	664.3
C-629- 198 -1	194,400	3.46	672.6
C-629- 199 -1	194,400	3.46	672.6
C-629- 200 -1	194,400	3.46	672.6
C-629- 201 -1	194,400	3.46	672.6
C-629- 202 -0	192,493	3.46	666.0
C-629- 203 -0	192,569	3.46	666.3
C-629- 204 -0	192,569	3.46	666.3
C-629- 205 -0	192,619	3.46	666.5
C-629- 206 -1	194,400	3.46	672.6
C-629- 207 -1	194,400	3.46	672.6
C-629- 208 -0	195,125	3.46	675.1
C-629- 209 -0	195,555	3.46	676.6
C-629- 210 -0	195,219	3.46	675.5
C-629- 211 -0	195,462	3.46	676.3
C-629- 212 -0	223,387	3.46	772.9
C-629- 213 -0	223,736	3.46	774.1
C-629- 214 -0	223,682	3.46	773.9
C-629- 215 -0	223,910	3.46	774.7
C-629- 216 -0	223,766	3.46	774.2
C-629- 217 -0	223,782	3.46	774.3
C-629- 218 -0	231,127	3.46	799.7
C-629- 219 -0	231,127	3.46	799.7
C-629- 220 -0	231,127	3.46	799.7
C-629- 221 -0	231,127	3.46	799.7
C-629- 222 -0	231,127	3.46	799.7
C-629- 223 -0	230,867	3.46	798.8
C-629- 224 -0	46,255	3.46	160.0
C-629- 225 -0	46,238	3.46	160.0
C-629- 226 -0	46,399	3.46	160.5
C-629- 227 -0	46,246	3.46	160.0
C-629- 228 -0	46,731	3.46	161.7
C-629- 229 -0	46,691	3.46	161.6
C-629- 230 -0	47,049	3.46	162.8

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C-629- 231 -0	47,049	3.46	162.8
C-629- 232 -0	46,637	3.46	161.4
C-629- 233 -0	46,609	3.46	161.3
C-629- 234 -0	46,520	3.46	161.0
C-629- 235 -0	46,608	3.46	161.3
C-629- 236 -0	46,619	3.46	161.3
C-629- 237 -0	46,535	3.46	161.0
C-629- 238 -0	14,251	3.46	49.3
C-629- 239 -0	12,495	3.46	43.2
C-629- 240 -0	350,698	3.46	1213.4
C-629- 241 -0	350,698	3.46	1213.4
C-629- 242 -0	350,698	3.46	1213.4
C-629- 243 -0	350,698	3.46	1213.4
C-629- 244 -0	350,698	3.46	1213.4
C-629- 245 -0	351,049	3.46	1214.6
C-629- 246 -0	350,698	3.46	1213.4
C-629- 247 -0	350,698	3.46	1213.4
C-629- 248 -0	350,698	3.46	1213.4
C-629- 249 -0	350,698	3.46	1213.4
C-629- 250 -0	350,698	3.46	1213.4
C-629- 251 -0	350,698	3.46	1213.4
C-629- 252 -0	350,698	3.46	1213.4
C-629- 253 -0	350,698	3.46	1213.4
C-629- 254 -0	350,698	3.46	1213.4
C-629- 255 -0	13,392	3.46	46.3
C-629- 256 -0	14,996	3.46	51.9
C-629- 257 -0	15,180	3.46	52.5
C-629- 258 -0	14,764	3.46	51.1
C-629- 259 -0	13,704	3.46	47.4
C-629- 260 -0	14,801	3.46	51.2
C-629- 261 -0	19,402	3.46	67.1
C-629- 262 -0	19,401	3.46	67.1
C-629- 263 -0	19,406	3.46	67.1
C-629- 264 -0	6,500	3.46	22.5
C-629- 265 -0	6,500	3.46	22.5
C-629- 266 -0	6,500	3.46	22.5
C-629- 267 -0	13,000	3.46	45.0
C-629- 268 -0	13,000	3.46	45.0
C-629- 269 -0	13,000	3.46	45.0
C-629- 270 -0	13,000	3.46	45.0
C-629- 271 -0	13,000	3.46	45.0
C-629- 272 -0	32,000	3.46	110.7
C-629- 273 -0	32,000	3.46	110.7

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C-629- 274 -0	32,000	3.46	110.7
C-629- 275 -0	32,000	3.46	110.7
C-629- 276 -0	64,000	3.46	221.4
C-629- 277 -0	64,000	3.46	221.4
C-629- 278 -0	64,000	3.46	221.4
C-629- 279 -0	64,000	3.46	221.4
C-629- 280 -0	10,535	3.46	36.5
C-629- 281 -0	10,535	3.46	36.5
C-629- 284 -1	60,000	3.46	207.6
C-629- 285 -1	60,000	3.46	207.6
C-629- 286 -1	60,000	3.46	207.6
C-629- 287 -1	60,000	3.46	207.6
C-629- 288 -1	190,000	3.46	657.4
C-629- 289 -0	190,000	3.46	657.4
C-629- 290 -0	190,000	3.46	657.4
C-629- 291 -0	190,000	3.46	657.4
C-629- 292 -0	190,000	3.46	657.4
C-629- 293 -0	190,000	3.46	657.4
C-629- 294 -0	190,000	3.46	657.4
C-629- 295 -0	190,000	3.46	657.4
C-629- 296 -0	190,000	3.46	657.4
C-629- 297 -0	190,000	3.46	657.4
C-629- 298 -0	190,000	3.46	657.4
C-629- 299 -0	190,000	3.46	657.4
C-629- 300 -0	190,000	3.46	657.4
C-629- 301 -0	190,000	3.46	657.4
C-629- 302 -0	190,000	3.46	657.4
C-629- 303 -0	121,000	3.46	418.7
C-629- 304 -0	121,000	3.46	418.7
C-629- 305 -0	121,000	3.46	418.7
C-629- 306 -0	121,000	3.46	418.7
C-629- 307 -0	45,500	3.46	157.4
C-629- 308 -0	45,500	3.46	157.4
C-629- 309 -0	45,500	3.46	157.4
C-629- 310 -0	45,500	3.46	157.4
C-629- 311 -0	45,500	3.46	157.4
C-629- 312 -0	45,500	3.46	157.4
C-629- 313 -0	45,500	3.46	157.4
C-629- 314 -0	45,500	3.46	157.4
C-629- 315 -0	45,500	3.46	157.4
C-629- 316 -0	45,500	3.46	157.4
C-629- 317 -0	121,000	3.46	418.7
C-629- 318 -0	121,000	3.46	418.7

C-629, 1090293

C-629- 319 -0	121,000	3.46	418.7
C-629- 320 -0	121,000	3.46	418.7
C-629- 325 -0	87,000	3.46	301.0
C-629- 326 -0	87,000	3.46	301.0
C-629- 327 -0	87,000	3.46	301.0
C-629- 328 -0	87,000	3.46	301.0
C-629- 329 -0	87,000	3.46	301.0
C-629- 330 -0	87,000	3.46	301.0
C-629- 331 -0	87,000	3.46	301.0
C-629- 332 -0	87,000	3.46	301.0

Appendix L

Annual PE2 for Storage Tank Emissions Units

Annual Post-Project Potential to Emit for Storage Tank Emissions Units C-629-289-1 through '-302-1 and '-325-0 through '-332-0			
Basis:			
1. All tanks are insulated, therefore emissions are from working losses only.			
2. Tanks '289 through '302 are limited to 13.9% ethanol, tanks '325 through'332 are limited to 14.5%.			
3. Tanks '-289-1 through '-302-1 are each limited to an annual throughput of 1,200,000 gallons per year. Tanks '-325-0 through '-332-0 are limited to a combined annual throughput of 3,262,140 gallons per year.			
4. Per FYI-114, emission factor is 0.197 lb-VOC/1000 gallons of daily throughput for tanks limited to 13.9 % ethanol and 0.206 lb-VOC/1000 gallons of daily throughput for tanks limited to 14.5 % ethanol (interpolated).			
Permit Number	Maximum Annual Throughput Per Permit (gallons)	Emission Factor lb-VOC/1000 gallons	Annual Storage Emissions (lb-VOC/year)
C-629- 289 -1	1,200,000	0.197	236
C-629- 290 -1	1,200,000	0.197	236
C-629- 291 -1	1,200,000	0.197	236
C-629- 292 -1	1,200,000	0.197	236
C-629- 293 -1	1,200,000	0.197	236
C-629- 294 -1	1,200,000	0.197	236
C-629- 295 -1	1,200,000	0.197	236
C-629- 296 -1	1,200,000	0.197	236
C-629- 297 -1	1,200,000	0.197	236
C-629- 298 -1	1,200,000	0.197	236
C-629- 299 -1	1,200,000	0.197	236
C-629- 300 -1	1,200,000	0.197	236
C-629- 301 -1	1,200,000	0.197	236
C-629- 302 -1	1,200,000	0.197	236
C-629- 325 -0	3,262,140	0.206	672
C-629- 326 -0			
C-629- 327 -0			
C-629- 328 -0			
C-629- 329 -0			
C-629- 330 -0			
C-629- 331 -0			
C-629- 332 -0			

Appendix M
Baseline Actual Emissions (BAE)

Calculation of Baseline Actual Emissions (BAE)

Existing emission units affected by this project are:

Fermentation Emission Units C-629-11-0 through -31-0, -40-0 through -45-0, -52-0 through -281-0

Storage tank emission units C-629-289-0 through -302-0

Production Records for 2007-2008

Per applicant's production records for the baseline period 2007-2008 (most recent two-year period):

Wine Production by Fermentation for Permit Units C-629-11-0 through -31-0, -40-0 through -45-0, -52-0 through -281-0		
Year	2007	2008
Red Wine (gallons)	328,758	699,093
White Wine (gallons)	18,103,336	20,935,569

:

Total Combined Wine Storage Throughput for Permit Units C-629-289-0 through -302-0		
Year	2007	2008
Wine Throughput (gallons)	8,355,240	9,267,629
Average Ethanol Content	11.31%	12.18%

Emission Factors

Per District's FYI-114, emission factors are:

Red Wine Fermentation: 6.2 lb-VOC/1000 gallons fermented

White Wine Fermentation: 2.5 lb-VOC/1000 gallons fermented

Wine Storage (all tanks are insulated and therefore breathing losses are considered negligible – factors interpolated from Table 1):

Annual Working Loss at 11.31% EtOH 0.160 lb-VOC/1000 gal throughput

Annual Working Loss at 12.18% EtOH 0.173 lb-VOC/1000 gal throughput

Baseline Actual Emission (BAE) Calculation

Actual Emissions for 2007:

Red Wine Fermentation	$6.2 \times 328,858 / 1,000 = 2,039$ lb-VOC
White Wine Fermentation	$2.5 \times 18,103,336 / 1,000 = 45,258$ lb-VOC
Wine Storage	$0.160 \times 8,355,240 / 1,000 = 1,337$ lb-VOC
Total	$2,039 + 45,258 + 1,337 = 48,634$ lb-VOC

Actual Emissions for 2008:

Red Wine Fermentation	$6.2 \times 699,093 / 1,000 = 4,334$ lb-VOC
White Wine Fermentation	$2.5 \times 20,935,569 / 1,000 = 52,339$ lb-VOC
Wine Storage	$0.173 \times 9,267,629 / 1,000 = 1,603$ lb-VOC
Total	$4,334 + 52,339 + 1,603 = 58,276$

BAE = average emissions for baseline period 2007-2008

$$\text{BAE} = (48,634 + 58,276) / 2 = 53,455 \text{ lb-VOC}$$

Appendix N
Facility's 10 Year Projection

O'NEILL
VINTNERS & DISTILLERSReceived
SEP - 9 2009
SJVUAPCD

September 4, 2009

Via [Email and U.S. Mail, return receipt requested, or overnight mail]

Mr. Dennis Roberts, P.E.
San Joaquin Valley Air Pollution Control District
1990 E. Gettysburg Ave.
Fresno, CA 93726-0244

Re: O'Neill Beverage Co., LLC – Application for Specific Limiting Condition

Dear Mr. Roberts:

O'Neill Beverages Co., LLC (O'Neill) is submitting this letter to supplement its application for a "specific limiting condition" (SLC) for wine fermentation and storage emissions equivalent to its potential to emit for all such activities of 237 tons per year volatile organic compounds (VOCs). The information contained in this letter is submitted to support a determination by the San Joaquin Valley Air Pollution Control District (SJVAPCD) that issuance of the requested SLC does not constitute a federal major modification, as calculated in accordance with SJVAPCD Rule 2201, section (§) 3.17.1, and 40 Code of Federal Regulations (CFR) §§ 51.165(a)(1)(xxviii) and 51.165(a)(2).

The project for purposes of 40 CFR § 51.165(a)(6)(i)(A) includes imposition of an SLC on all wine fermentation and storage activities and equipment at O'Neill's Parlier facility. It does not involve any increase in the potential to emit for the covered equipment or activities, but is intended to provide operational flexibility, so that O'Neill may change the use of particular fermentation and storage tanks and/or increase usage for fermentation from historic levels to accommodate increased market demand without triggering the obligations of New Source Review.

The enclosed Attachment, "Basis for Projected Actual Emissions and Applicability Determination," sets forth the projected maximum production amounts for each of red and white wine fermentation during the next 10 years. These projections are based on O'Neill's business plan and forecasted increasing wine markets and market share for O'Neill's products.

During each of calendar years of 2007 and 2008, O'Neill could have accommodated all of the projected maximum production amounts in the covered tanks. (Information supporting the ability of the facility to accommodate the projected production amounts in these tanks was provided in O'Neill's initial application of the SLC.) Because of this, O'Neill is entitled to exclude the entirety of any difference between the projected actual emissions (PAE) and baseline actual emissions from calculation of any increase in emissions, as per 40 CFR § 51.165(a)(1)(xxviii)(B)(3). Accordingly, the project does not constitute a federal major modification.

Further, the difference between O'Neill's projected actual emissions (PAE) and baseline actual emissions only exceeds 25,000 pounds per year VOCs when one includes the amount that may be excluded from the calculation of any increase per 40 CFR § 51.165(a)(1)(xxviii)(B)(3). As a consequence, there is only a "realistic possibility" under 40 CFR § 51.165(a)(6)(vi)(B), but not (a)(6)(vi)(A), and none of the monitoring and reporting requirements set forth at (a)(6)(ii) through (v) will apply. Accordingly, to

Mr. Dennis Roberts, P.E.
September 4, 2009
Page 2 of 3

satisfy 40 CFR § 51.165(a)(6) and (a)(7), as required by Rule 2201, § 3.17.1.3, O'Neill only needs to maintain this letter and the accompanying attachment and make them available upon request.

Pursuant to Rule 1030, Sections 5.1, O'Neill designates all production information used to calculate the baseline and projected actual emissions, as shown on the enclosed Attachment, as "trade secret" and "confidential business information" protected from disclosure under California Government Code § 6254.7(e) and 40 CFR Part 2. These data and projections reflect O'Neill's strategic business plans on growth and marketing and, as such, constitute trade secrets and confidential business information under State and federal law, as the case may be.

Please feel free to contact me at (559) 638-3544 with any questions or concerns.

Sincerely,

A handwritten signature in black ink, appearing to read "Matthew S. Towers", with a long, sweeping horizontal line extending to the right.

Matthew S. Towers
Chief Operating Officer
O'Neill Vintners & Distillers

NOTICE

THE INFORMATION CONTAINED IN THIS DOCUMENT HAS BEEN DESIGNATED AS CONFIDENTIAL AND THE DOCUMENT HAS BEEN REMOVED. THE CONFIDENTIAL INFORMATION INCLUDES THE FOLLOWING:

Attachment to Letter, **Basis for Projected Actual Emissions and Applicability Determination** (includes the facility's strategic business plan for growth and marketing)

Appendix O
Projected Actual Emissions (PAE)

NOTICE

THE INFORMATION CONTAINED IN THIS DOCUMENT HAS BEEN DESIGNATED AS CONFIDENTIAL AND THE DOCUMENT HAS BEEN REMOVED. THE CONFIDENTIAL INFORMATION INCLUDES THE FOLLOWING:

Appendix O, Calculation of Projected Actual Emissions (contains the facility's strategic business plan for growth and marketing)

Appendix P

Post Project Fermentation Emission Potential (PE*)

Determination of Post Project Fermentation Emission Potential (PE*)

Post Project Basis:

- Red Fermentation Capacity: 25,634,911
- White Fermentation Capacity: 25,634,911
- Total Tank Capacity: 25,634,911
- All other basis as stated in Section VII.C.1 & 2

The combined post project emission potential for fermentation for this facility's wine fermentation operation is determined in the following sequence of calculations (see draft District policy "Calculation of the Potential to Emit for VOC Emissions from Wine Fermentation and Storage Operations" in Appendix F):

1. Potential fermentation emissions from a 100% white wine production scenario are first determined:

White wine production capacity is determined as the lesser of the production capacities of either the crushing or pressing equipment or wine fermentation tanks at the facility:

W_W = White wine production capacity (gallons per year as measured immediately after pressing) is the lesser of the following three calculations:

$$W1 = C \times D_w \times M \text{ (limited by crusher capacity)}$$

$$W2 = P \times D_w \times M \text{ (limited by pressing capacity)}$$

$$W3 = (V_{FW} \times F_W \times D_w) / W_{FW} \text{ (limited by white fermenter volume)}$$

$$W4 = (V_T \times D_w) / R_{TW} \text{ (limited by overall tank processing)}$$

where,

C = grape crushing capacity = 10,368 tons/day

D_w = days in a white wine crush season = 120 days

F_W = Fill factor for white wine fermentation = 95%

M = gallons of grape juice produced per ton of grapes = 200 gallons/ton

P = pressing capacity = 14,740 tons per day

W_{FW} = White fermentation period = 10 days

R_{TW} = Total winery retention time for white wine, 40 + 10 = 50 days

V_{FW} = total volume of white wine fermenters = 25,634,911 gallons

V_T = Total Winery Cooperage (gal) = 25,634,911 gallons

Potential white wine fermentation emissions are then determined by applying the white fermentation emission factor stated in FYI-114:

$$PE_{\text{whitefermentation}} = E_{fw} \times W_W$$

E_{fw} = white wine emission factor = 2.5 lb-VOC/1000 gal

Performing the above calculations yields:

$$W1 = 248.8 \text{ MG/year (million gals/year)}$$

$$W2 = 353.8 \text{ MG/year}$$

$$W3 = 292.2 \text{ MG/year}$$

$$W4 = 61.52 \text{ MG/year}$$

Selecting $W_W = W4 = 61.52 \text{ MG/year}$ and applying the emission factor for white wine fermentation yields:

$$PE_{\text{whitefermentation}} = 153,800 \text{ lb-VOC/year}$$

2. Potential fermentation emissions from a 100% red wine production scenario are then calculated:

Red wine production capacity is determined as the lesser of the production capacities of either the crushing, pressing or tankage.

$W_R =$ Red wine production capacity (gallons per year as measured immediately after pressing) and is the lesser of the following four calculations:

$$W1 = C \times D_r \times M \text{ (limited by crusher capacity)}$$

$$W2 = P \times D_r \times M \text{ (limited by pressing capacity)}$$

$$W3 = (V_{FR} \times F_R \times D_r) / R_{FR} \text{ (limited by red fermenter volume)}$$

$$W4 = (V_T \times D_r) / R_{TS} \text{ (limited by overall tank processing)}$$

$C =$ grape crushing capacity = 10,368 tons/day

$D_r =$ days in a red wine crush season = 120 days

$F_R =$ Fill factor for red wine fermentation = 80%

$M =$ gallons of grape juice produced per ton of grapes = 200 gallons/ton

$P =$ pressing capacity = 14,740 tons per day

$R_{FR} =$ Red fermentation period = 5 days

$R_{TS} =$ Total winery retention time for red wine, 40 + 5 = 45 days

$V_{FR} =$ total volume of red wine fermenters = 25,634,911 gallons

$V_T =$ Total Winery Cooperage = 25,634,911 gallons

Potential red wine fermentation emissions are then determined by applying the red fermentation emission factor stated above.

$$PE_{\text{redfermentation}} = E_{fr} \times W/1,000$$

$E_{fr} =$ red wine emission factor = 6.2 lb-VOC/1000 gal (District Rule 4694)

Performing the above calculations yields

$$W1 = 248.8 \text{ MG/year (million gals/year)}$$

$$W2 = 353.8 \text{ MG/year}$$

$$W3 = 492.2 \text{ MG/year}$$

$$W4 = 68.36 \text{ MG/year}$$

Selecting $W_R = W_4 = 68.36$ MG/year and applying the emission factor for red wine fermentation yields:

$$PE_{\text{redfermentation}} = 423,832 \text{ lb-VOC/year}$$

3. The facility's PE for fermentation operations is then taken to be the greater of either the white or red PE's determined above.

$$PE_{\text{fermentation}} = \text{greater of } PE_{\text{whitefermentation}} \text{ and } PE_{\text{redfermentation}}$$

$$PE_{\text{fermentation}} = PE_{\text{redfermentation}}$$

$$PE_{\text{fermentation}} = 423,832 \text{ lb-VOC/year}$$

Appendix Q

Creditable Contemporaneous Emissions Increases

Calculation of Creditable Contemporaneous Emissions Increase (NEI)_c

The following District projects resulted in issuance of permits authorizing VOC emissions increases for new wine storage tanks.

Creditable Contemporaneous Emissions Increases		
District Project	Permits	Emissions Increase lb-VOC/year
C-1062791	C-629-289-0 through '-296-0	1,984
C-1063344	C-629-297-0 through '-302-1	1,488
C-1080354/1080958	C-629-289-0 through '-296-0	1,225
C-1092457/1094900	C-629-333 through '-382-0	3,794
Total		8,491

All of the above projects issued ATC's for new winery storage tanks since 2006. The new tanks are considered to be a part of the facility's current wine premiumization program and are therefore creditable contemporaneous emissions increases. The basis for the emission increase for each project is listed below:

C-1062791

Per the calculations performed in District Project C-1062791, each of tanks C-629-289-0 through '-296-0 has an annual Potential to Emit of 248 lb-VOC/year. For all eight tanks in this project, emissions increase was:

$$8 \text{ tanks} \times 248 \text{ lb-VOC/year-tank} = 1,984 \text{ lb-VOC/year}$$

C-1063344

Per the calculations performed in District Project C-1063344, each of tanks C-629-289-0 through '-296-0 has an annual Potential to Emit of 248 lb-VOC/year. For all six tanks in this project, emissions increase was:

$$6 \text{ tanks} \times 248 \text{ lb-VOC/year-tank} = 1,488 \text{ lb-VOC/year}$$

C-1080354/1080958

Combined throughput for units '-289-0 thru '-296-0 was limited to 5,946,600 gallons per year with an annual emission factor of 0.206 lb-VOC/1000 gallons. Combined annual emissions are therefore:

$$5,946,600 \text{ gal/year} \times 0.206 \text{ lb-VOC/1000 gallons} = 1,225 \text{ lb-VOC/year}$$

C-1080354/1080958

Combined throughput for units '-333-0 thru '-382-0 was limited to 18,390,600 gallons per year with an annual emission factor of 0.206 lb-VOC/1000 gallons. Combined annual emissions are therefore:

$18,390,600 \text{ gal/year} \times 0.206 \text{ lb-VOC/1000 gallons} = 3794 \text{ lb-VOC/year}$

Appendix R

BACT Guideline 5.4.14 and Top-Down Analysis for Wine Fermentation Tanks

San Joaquin Valley
Unified Air Pollution Control District

Best Available Control Technology (BACT) Guideline 5.4.14*

Last Update: 10/6/2009

Wine Fermentation Tank

Pollutant	Achieved in Practice or contained in the SIP	Technologically Feasible	Alternate Basic Equipment
VOC	Temperature-Controlled Open Top Tank with Maximum Average Fermentation Temperature of 95 deg F	<ol style="list-style-type: none"> 1. Capture of VOCs and Thermal Oxidation or Equivalent (88% control) 2. Capture of VOCs and Carbon Adsorption or Equivalent (86% control) 3. Capture of VOCs and Absorption or Equivalent (81% control) 4. Capture of VOCs and Condensation or Equivalent (81% control) 	

BACT is the most stringent control technique for the emissions unit and class of source. Control techniques that are not achieved in practice or contained in a state implementation plan must be cost effective as well as feasible. Economic analysis to demonstrate cost effectiveness is required for all determinations that are not achieved in practice or contained in an EPA approved State Implementation Plan.

***This is a Summary Page for this Class of Source - Permit Specific BACT Determinations on Next Page(s)**

A. Top-Down BACT Analysis for VOC Emissions from Wine Fermentation Tanks

Step 1 - Identify All Possible Control Technologies

The SJVUAPCD BACT Clearinghouse guideline 5.4.14, 3rd quarter 2009, identifies achieved in practice and technologically feasible BACT for wine fermentation tanks as follows:

1. Temperature-Controlled Open Top Tank with Maximum Average Fermentation Temperature of 95°F (current Achieved-in-Practice operation)
2. Adsorption (often using activated carbon, which transfers the VOC in the air onto a solid substrate);
3. Thermal or Catalytic Oxidation (conversion of the VOC to CO₂);
4. Absorption ("scrubbers", which transfer the VOC in air emissions to a liquid waste stream);
5. Condensation (conversion of the VOC gases into liquids); and

Step 2 - Eliminate Technologically Infeasible Options

All of the options listed above are considered to be technologically feasible.

Step 3 - Rank Remaining Control Technologies by Control Effectiveness

The options enumerated above can be ranked as follows:

Rank by Control Effectiveness			
Rank	Option	Control	Overall Capture & Control Efficiency ^(*)
1	3	Capture of VOCs and thermal oxidation	88 % ^(**)
2	2	Capture of VOCs and carbon adsorption	86 %
3	4	Capture of VOCs and absorption.	81 %
4	5	Capture of VOCs and condensation	81 %
5	1	Temperature-Controlled Open Top Tank with Maximum Average Fermentation Temperature of 95°F	Baseline (Achieved-in-Practice)

(*) Capture efficiency (90%) x removal efficiency for control device

(**) Following recent District practice, thermal and catalytic oxidation will be ranked together.

Step 4 - Cost Effectiveness Analysis

General Approach for Cost Effectiveness

Due to differences in processing temperature, red wine has an emissions factor of 6.2-lb VOC/1,000 gallons whereas white wine has an emissions factor of 2.5-lb/1000 gallons of fermented wine per District Rule 4694, *Wine Fermentation and Storage Tanks*. In addition, red wine fermentation batches are completed in 3 to 5 days versus 10 to 14 days

for white wine fermentation. Therefore, a red wine fermentation tank of a given size will potentially operate at significantly higher throughput and produce significantly higher emissions per unit of throughput relative to a white wine fermentation tank of the same size. As a result of these differences in emission rates, the cost effectiveness for controlling emissions from red wine will be fundamentally better than that for white wine and thus the cost effectiveness analysis will be first performed for red wine only. In the event a technology is shown to be cost effective for red wine, that particular technology will be analyzed for white wine fermentation as well.

The following emission control technologies have been determined to be technologically feasible for control of VOC emissions from wine fermentation tanks:

- Thermal Oxidation (88% control)
- Carbon Adsorption (86% control)
- Refrigerated Condenser (81% control)
- Wet Scrubber (81% control)

Recognizing that "thermal oxidation" includes both recuperative and regenerative thermal oxidizers the cost effectiveness of the following cases will be examined for the determination of BACT for wine fermentation:

- | | |
|--------|---|
| Case 1 | Thermal oxidation with 0% heat recovery (low capital/high operating cost) |
| Case 2 | Regenerative thermal oxidation with 95% heat recovery (high capital/low operating cost) |
| Case 3 | Refrigerated Condensers |
| Case 4 | Water scrubber |
| Case 5 | Carbon adsorption |

A cost-effectiveness analysis is not required for temperature-controlled fermentation since this option is Achieved-in-Practice. To establish a comparative physical scope of each of the above cases, the District will take an industry-wide approach based of applying the five different control technology cases to red wine fermentation tanks located at the E & J Gallo Winery at Livingston, California (Facility N-1237), rather than the O'Neill facility. The rationale for this is based on the following:

- The Gallo facility at Livingston is sufficiently representative of typical red wine fermentation facilities located at major source wineries to allow it to serve as a general model for the physical scope requirements of such facilities including the O'Neill facility.
- The Gallo facility is currently the largest winery in the world and the average fermentation tank size is larger than that of the O'Neill facility. Any control technology found to not be cost effective for the Gallo facility can be assumed to be not cost effective to smaller facilities such as O'Neill as well due to economies of scale. If any technology is determined to be cost effective at Gallo, it will then be analyzed for the O'Neill facility as well to confirm cost effectiveness for the smaller operation.
- The Gallo facility was used as a basis for engineering and cost effectiveness studies in development of District Rule 4694 and substantial scope and cost information is available for this facility pertaining to the scope of control system requirements and that of the ancillary systems required to support the basic emission control units (such as ductwork and supports and the CIP systems for the ductwork). The Eichleay study details the potential application of VOC controls to this facility and addresses many of the technical issues and the general site specific factors for wineries. This study

developed two separate estimates, one for the fermentation control system installation ("Base Estimate") and a second "Utilities Estimate" to cover the clean-in-place system, the expansion of the plant electric utility and the instrument air system. District staff has reviewed the estimating methodology employed in the Eichleay estimates and found that the estimating approach is fundamentally sound and follows accepted practice in the engineering and construction industry, applying reasonable unit rates and costs for materials and labor for development of direct costs. This information is available to use as a basis for this cost effectiveness analysis. The Eichleay Base and Utilities Estimates are attached as BACT Attachment B.

Estimating Basis

Estimates of Total Capital Investment (TCI), annual costs, potential emission reductions, and the resulting cost effectiveness have been prepared for each of the control technology cases above utilizing selected portions of the Direct Costs developed by the Eichleay study. The general approach and basis of the estimates is as follows:

1. Except for specific substitutions or modifications as listed below, EPA's cost template for VOC incineration systems, as presented in the EPA Control Cost Manual, Section 3.2, Tables 2.8 and 2.9, was used. Typical site specific factors and other required direct costs not covered by the template have been extracted from the Eichleay study and inserted in the template to cover all the scope elements required for installation of controls on fermentation tanks. To ensure that all estimate cases are comparative, the EPA cost template (with EPA cost factors) was used to develop the direct cost of installing the purchased control device for all estimate cases. The control device is taken to include the upstream separator vessel which is used to separate any entrained liquids from the fermentation tank vent stream before it enters the control device.
2. All estimates are based on the general facilities design prepared by Eichleay for the Gallo winery at Livingston, CA. Using this basis, the impact of substituting different control technologies will be examined. It is assumed that the basic scope of ductwork and supports, tank modifications, ancillary systems and site specific costs will be common to all technologies.
3. The Gallo facility consists of 60 red wine fermentation tanks with a combined nominal capacity of 6,850,000 gallons. In the general facilities design as prepared by Eichleay the tanks are grouped into four separate groups of tanks, each group separately manifolded together and ducted to a separate dedicated control device (See Eichleay drawing SK-30892-001 in BACT Attachment E). The tank groupings are designated as:

VOC-1	Seventeen (17) 100,000 gallon tanks
VOC-2	Twelve (12) 200,000 gallon tanks
VOC-3	Ten (10) 100,000 gallon tanks and seven (7) 50,000 gallon tanks
VOC-4	Fourteen (14) 100,000 gallon tanks
4. Control device capacity (per the Eichleay study) is based on a peak vapor rate of 9.75 scfm/1000 gallons of wine fermenting at an 85 °F fermentation temperature. Since the Eichleay study was based solely on using a thermal incinerator as the control device, an additional 23.6 % flow capacity is included in the control device capacity to account for the combustion air which must be added since the vent stream from the tank contains only CO₂, water and ethanol. Other non-combustion control technologies do not require

additional air and may thus be rated at a lower flow capacity. On this basis, the four control devices have been determined to require the following capacities:

5.

Red Fermentation Capture and Control Systems Proposed for Gallo-Livingston Per Eichley Engineering Study					
VOC Device Number	No. of Tanks	Fermentation Tank Capacity (gallons)	Total Capacity of Red Fermentation Tanks (gallons)	Combustion Control Device Flow Capacity per the Eichley Study (SCFM)	Non-Combustion Control Device Flow Capacity (SCFM)
VOC-1	17	100,000	1,700,000	16,000	12,900
VOC-2	12	200,000	2,400,000	22,000	17,800
VOC-3	10	100,000	1,350,000	13,000	10,500
	7	50,000			
VOC-4	14	100,000	1,400,000	13,000	10,500
Total	60		6,850,000	64,000	51,700

6. Capacities and costs for control devices for each case were developed based on the capacities of the four VOC systems listed above. Sources for pricing of control devices were as follows:

Recuperative Thermal Oxidizers: EPA Cost Control Manual, Section 3.2, Chapter 2, Equation 2.29

Regenerative Thermal Oxidizers: Vendor quotations obtained by Eichley Engineering

Carbon Adsorption System: Technical Assessment Document, p.17

Water Scrubbers: STI Study¹, Table 5

BACT Attachment C presents the developed capacities and estimated purchase prices for the control devices for each estimate case...

7. Purchased equipment costs for the knock out vessels (common to all estimate cases) have been extracted from the main Eichley estimate. A purchased material cost of \$148,000 for the knock out vessels was taken from page 15 of Eichley's main estimate. Sizing criteria is presented in the Eichley study and the pricing was developed based on Eichley's in-house estimating data for this type of equipment derived from purchasing experience on previous projects.

¹ Sonoma Technology, Inc., Control Technology Evaluation: Wineries – Fermentation Processes, Control Measures Assessment STI-903340-2429a-CMA, October 21, 2003.

8. Direct costs taken from the Eichleay study will be used for estimation of site specific and other costs not covered by the equipment factors in the EPA VOC incineration cost template. These costs include site preparation, ductwork, structural steel pipeway and associated foundations for ductwork support, clean-in-place (CIP) system, expansion of the plant electric utility, modification of fermentation tanks for duct connections, and the instrumentation system for control of tank foam over.
9. Site preparation costs to develop a plot area for the VOC control equipment have been extracted from page 4 of the main Eichleay estimate which the District considers to be typical of the requirements which would be encountered at most existing major wineries. Most wineries are constructed with the tanks located in tight groups with minimal spacing between the tanks, requiring that control devices be installed on the perimeter of the winery, typically undeveloped agricultural land. Extracted costs from the Eichleay include subcontract pricing for demolition of an existing road, installation and compaction of fill, and new pavement to develop a plot space sufficient to install four new control devices with upstream separators and associated piping and ducting. These costs total \$1,254,000 and are based on budgetary subcontract pricing obtained by Eichleay.
10. The total direct cost for ductwork was extracted from the Eichleay study. A material cost of \$1,104,800 and an installation labor cost of \$940,500 for the ductwork has been extracted from pages 16 through 23 of the main Eichleay estimate. California sales tax of 8% and freight charges of 3% were added to the materials cost to arrive at a direct cost of \$2,167,000 for the ductwork. Estimated ductwork quantities are based on Eichleay plan drawing SK-30913-001 and the process flow diagram presented in Eichleay drawing SK-30892-003 (see BACT Attachment E). Unit costs for fabricated stainless steel ductwork were based on a budgetary quotation obtained by Eichleay from Viron International, a ductwork spool fabricator.
11. A material cost of \$1,779,600 and an installation labor cost of \$752,000 for structural steel to support the new ductwork system and associated piping has been extracted from the totals presented on page 8 of the Eichleay base estimate. California sales tax of 8% and freight charges of 3% were added to the materials cost to arrive at a direct cost of \$2,727,000 for the structural steel. Steel design and quantities in this estimate are based on Eichleay plan drawing SK-30913-001 and the steel structure sections presented in Eichleay drawing SK-S12 (see BACT Attachment E). Fabricated steel pricing was based on a quotation obtained by Eichleay from a structural steel fabricator in Bakersfield, CA.
12. Costs for heavy lift equipment including heavy cranes and use of a helicopter operation to set steel structures and ductwork was taken from page 24 of the main Eichleay estimate. Pricing was obtained by Eichleay from a helicopter firm based out of the Fresno Airport.
13. The Eichleay utility estimate developed a total direct cost of \$5,859,000 for both the CIP system and the expansion of the plant electric utility. Eichleay drawing SK-30892-004 provides a piping and instrumentation diagram for the CIP chemicals storage and supply system. Drawing SK-30892-006 illustrates the CIP spray header installation in the ductwork. Expansion of the electric utility included new 12 kV switchgear and 1500 kVA transformer to supply power from the existing switchyard to the project (see Eichleay drawings 30892-SK-E01 and E02). A direct allocated cost of \$314,000 for the

electric utility expansion was extracted from page 8 of the utilities estimate. Total Direct Cost for this item is taken as 391,000 after pro-rating the Contractor's Fee and other unallocated construction expense from the estimate. The balance of the Total Direct Cost (labeled "Field Cost" in the estimate summary sheet) is the direct cost of \$5,468,000 for the CIP system (this figure includes a small amount for expansion of the plant instrument air system also).

14. The direct costs (materials, labor, and subcontracts) to modify the fermentation tanks for installation of new nozzles required for connection of ductwork includes costs for build and teardown of scaffolding in each tank, demolition of existing insulation, machine cutting of each tank, fabrication and installation of new nozzles, and post-weld passivation of the tank. These costs are taken from pages 15 and 16 of the main estimate and total \$487,000.
15. The direct cost for an instrumentation system for control of tank foam over was taken from page 13 of the main Eichleay estimate. The materials cost of \$514,800 for capacitance probes, actuated butterfly valves and switches to be installed on each tank was adjusted to include California sales tax and a 3% freight cost. Installation labor of \$57,600 from page 13 was added to yield a total direct cost for this item of \$629,000. Design basis for the system is presented in Eichleay drawing SK-30892-007 (see BACT Attachment E). Unit material costs are based on budgetary vendor's pricing obtained by Eichleay. Unit labor factors and costs are based on Eichleay's in-house estimating data.
16. The EPA model cost factor for foundations and supports is 8% of purchased equipment cost which in this case is applicable to only the control device and the knock out vessel. It thus does not factor in the costs of foundations for the substantial steel structures required for this project. Therefore, this cost was extracted from the Eichleay study and added as a direct cost in the estimate. Foundation design for the pipeway consists of drilled concrete piers for support of pipeway structures which require a minimal footprint relative to conventional footers and for this reason are the standard approach for support under new steel columns when they are being installed in congested areas in existing industrial facilities. Direct costs (material + labor + subcontract) for concrete pier foundations have been extracted from page 5 of the estimate (\$247,000) which covers drilling, rebar fabrication and setting, forming, pouring and finishing of the drilled piers. Estimated quantities are based on Eichleay plan drawing SK-30913-001 and the steel structure sections presented in Eichleay drawing SK-S12. The unit costs were based on Eichleay's historical experience with subcontract pricing for these items.
17. Construction Expense and Contractor's Fee have been included in the direct costs at 8% and 10 percent of all other direct costs respectively. These percentages reflect those used in the Eichleay study and are typical based on District Staff's experience. For comparison, Peters & Timmerhaus² recommend 10% and 7% for the items respectively.
18. Annual natural gas usage of 67,412 therms was estimated for the Gallo Livingston design by Eichleay (Appendix G of the Eichleay study) based on a 12 week season and 95% thermally efficient RTO's operating 50% of the time with an ethanol concentration of 6,034 ppm for 50% of the time and in hot standby the other 50% with allowance for

² Peters, Max and Klaus Timmerhaus, Plant Design and Economics for Chemical Engineers, McGraw-Hill, New York, 1968, p. 115.

startups. This natural gas usage will be used as the basis for the cost effectiveness calculations, factored as required for the thermal efficiency basis of the proposed control unit.

19. Long term natural gas price is assumed to be \$8.00 per MMBtu
20. Power consumption for the Gallo facility is estimated by Eichleay at 586 kW (Appendix G of the Eichleay study). Since essentially all this power is consumed by the induced draft fans at the VOC control unit, this power basis will be assumed to be the same for the induced draft fans associated with all control technologies, factored down as required for control units not requiring combustion air.
21. Power consumption will be based on a 120 day crush season and a power cost of \$0.11/kWh.
22. BACT Attachment D presents a tabulation of the utilities and other annual costs for each estimate case as well as the details of the basis and calculations.
23. Escalation has been applied at a rate of 3% per year where applicable.
24. Engineering cost and construction management costs have been included at 15% and 3% of the Total Direct Cost based on the percentages applied in the Eichleay Study. These percentages reflect those used in the Eichleay study and are typical based on District Staff's experience. A value of 15% for engineering is generally less than that recommended by Peters & Timmerhaus³ who indicate engineering costs typically are in the range of 4-21% of Total Capital Investment with a median value of 13%.
25. Calculated VOC emission reductions will be debited for collateral NOx and VOC production from firing of natural gas where applicable based on 1 lb NOx = 1 lb VOC. For natural gas, emissions are based on 0.1 lb-NOx/MMBtu and 0.0055 lb-VOC/MMBtu per AP-42. Calculated emissions from natural gas firing are presented in the following table:

³ Peters, Max and Klaus Timmerhaus, Plant Design and Economics for Chemical Engineers, McGraw-Hill, New York, 1968, p. 115.

Natural Gas Combustion Emissions					
Item	Case 1 Thermal Ox	Case 2 RTO	Case 3 Refrigerated Condenser	Case 4 Water Scrubber	Case 5 Carbon Adsorption
Natural Gas Combustion MMBtu/year	134,820	6,741	0	0	0
Annual NOx Emissions From Natural Gas tons-NOx/year	6.7	0.34	0	0	0
Annual VOC Emissions From Natural Gas tons-VOC/year	0.4	0.02	0	0	0
Total NOx + VOC from Natural Gas tons per year	7.1	0.4	0	0	0

26. Contingency has been included at 10% of the sum of Total Direct Cost and Total Indirect Cost. This value is given as typically 8-20% with an average of 10% by Peters and Timmerhaus⁴
27. Operating labor requirement was estimated one full time operator for all four VOC control systems with 3 shifts per day for the duration of the 120 day crush operation.
28. Maintenance labor requirement was estimated at 80 hours per week for all four control systems during a total of 20 weeks per year.
29. Operating and maintenance labor cost was included at \$19.50/hour and \$33.00 for year 2005 respectively per the Eichleay study and escalated at 4% to 2009.
30. Maintenance materials have been estimated at 3% of TCI. (Peters and Timmerhaus give a typical value of 6% for general process industries).
31. Total Capital Investment has been annualized based on a 10 year equipment life and a 10% opportunity cost for capital (CRF = 0.163).
32. Calculation of potential emissions from fermentation is based upon the red wine emission factor of 6.2 lb-ethanol per 1000 gallons of red wine and upon the maximum potential wine production capacity for the fermentation tanks. Maximum annual throughput capacity is calculated as follows:

Red crush season duration of 120 days

Five day batch processing period for red wine fermentation; maximum number of batches per season = 120 days/season ÷ 5 days/ batch = 24 batches per season

⁴ Peters, Max and Klaus D. Timmerhaus, Plant Design and Economics for Chemical Engineers, McGraw-Hill, New York, 1968, p.116.

Total red wine fermenter volume in this estimate = 6,850,000 gallons

Maximum fill for red wine fermenter (due to foaming/expansion) = 80%

Maximum wine production capacity = working capacity of fermenters x # batches per season = 6,850,000 x 80% x 24 = 131,520,000 gallons per year

VOC Emissions = 131,520,000 gallons/year x 6.2 lb-VOC/1000 gallons
= 815,400 lb-VOC/year = **407.7 tons-VOC/year**

Cost Effectiveness Estimates

Table 1 presents the development of Total Capital Investment (TCI) for all capture and control cases based on the general facilities design prepared by Eichleay (including site specific costs and CIP) and Table 2 presents the associated annual costs, emission reductions, and cost effectiveness for each capture and control case.

Total Capital Investment for VOC Control of Red Wine Fermentation

	Case 1 Thermal Ox	Case 2 RTO	Case 3 Refrigerated Condenser	Case 4 Water Scrub	Case 5 Carbon Adsorption
Direct Costs					
Purchased Equipment Costs					
Control Device	\$745,000	\$1,854,000	\$3,003,000	\$396,000	\$1,667,000
Knock Out Vessels	\$148,000	\$148,000	\$148,000	\$148,000	\$148,000
Subtotal Equipment (A)	\$893,000	\$2,002,000	\$3,151,000	\$544,000	\$1,815,000
Instrumentation (0.10 x A)	\$89,000	\$200,000	\$315,000	\$54,000	\$182,000
Sales Tax (0.08 x A)	\$71,000	\$160,000	\$252,000	\$44,000	\$145,000
Freight (0.05 x A)	<u>\$45,000</u>	<u>\$100,000</u>	<u>\$158,000</u>	<u>\$27,000</u>	<u>\$91,000</u>
Purchased Equipment Cost (PEC)	\$1,098,000	\$2,462,000	\$3,876,000	\$669,000	\$2,233,000
Direct Installation Costs for Purchased Equipment					
Foundations and Supports	\$88,000	\$197,000	\$310,000	\$54,000	\$179,000
Handling & Erection	\$154,000	\$345,000	\$543,000	\$94,000	\$313,000
Electrical	\$44,000	\$98,000	\$155,000	\$27,000	\$89,000
Piping	\$22,000	\$49,000	\$78,000	\$13,000	\$45,000
Direct Costs Not Included Above					
Structural Steel Pipeway	\$2,727,000	\$2,727,000	\$2,727,000	\$2,727,000	\$2,727,000
Ductwork	\$2,167,000	\$2,167,000	\$2,167,000	\$971,000	\$971,000
Pipeway Foundations	\$247,000	\$247,000	\$247,000	\$247,000	\$247,000
Site Prep	\$1,254,000	\$1,254,000	\$1,254,000	\$1,254,000	\$1,254,000
CIP System	\$5,468,000	\$5,468,000	\$5,468,000	\$5,468,000	\$5,468,000
Electrical Utility	\$391,000	\$391,000	\$391,000	\$391,000	\$391,000
Tank Modifications	\$487,000	\$487,000	\$487,000	\$487,000	\$487,000
Foam Over Control System	\$629,000	\$629,000	\$629,000	\$629,000	\$629,000
Heavy Lift Equipment	<u>\$1,192,000</u>	<u>\$1,192,000</u>	<u>\$1,192,000</u>	<u>\$1,192,000</u>	<u>\$1,192,000</u>
Subtotal	\$15,968,000	\$17,713,000	\$19,524,000	\$14,223,000	\$16,225,000
Construction Expense	\$1,277,000	\$1,417,040	\$1,561,920	\$1,137,840	\$1,298,000
Contractor's Fee	<u>\$1,597,000</u>	<u>\$1,771,300</u>	<u>\$1,952,400</u>	<u>\$1,422,300</u>	<u>\$1,622,500</u>
Total Direct Costs	\$18,842,000	\$20,901,340	\$23,038,320	\$16,783,140	\$19,145,500
Indirect Costs					
Engineering	\$2,826,000	\$3,135,000	\$3,456,000	\$2,517,000	\$2,872,000
Construction Management Expense	\$565,000	\$627,000	\$691,000	\$503,000	\$574,000
Start Up	\$22,000	\$49,000	\$78,000	\$13,000	\$45,000
Performance Test	\$11,000	\$25,000	\$39,000	\$7,000	\$22,000
Contingencies	<u>\$2,227,000</u>	<u>\$2,474,000</u>	<u>\$2,730,000</u>	<u>\$1,982,000</u>	<u>\$2,266,000</u>
Total Indirect Costs	\$5,651,000	\$6,310,000	\$6,994,000	\$5,022,000	\$5,779,000
Total Capital Investment	\$21,619,000	\$24,023,000	\$26,518,000	\$19,245,000	\$22,004,000

Annual Costs for VOC Control of Red Wine Fermentation

Control Device	Case 1 Thermal Ox	Case 2 RTO	Case 3 Refrigerated Cond.	Case 4 Water Scrubber	Case 5 Carbon Adsorption
Total Capital Investment	\$21,619,000	\$24,023,000	\$26,518,000	\$19,245,000	\$22,004,000
Direct Annual Costs					
Labor & Materials					
Operating Labor (.5 hr/shift-unit @ \$22.81/hour)	\$65,700	\$65,700	\$65,700	\$65,700	\$65,700
Supervisor (15% of operator cost)	\$9,900	\$9,900	\$9,900	\$9,900	\$9,900
Operating Materials (15% of total maintenance cost)	\$104,700	\$112,500	\$123,700	\$91,000	\$103,400
Maintenance Labor (0.5 hr/shift-unit @ \$38.60/hour)	\$49,400	\$29,200	\$29,200	\$29,200	\$29,200
Maintenance Materials (3% of TCI)	\$648,600	\$720,700	\$795,500	\$577,400	\$660,100
Utilities	\$1,263,600	\$239,500	\$399,600	\$2,194,400	\$407,200
Total Direct Annual Cost	\$2,141,900	\$1,177,500	\$1,423,600	\$2,967,600	\$1,275,500
Indirect Annual Costs					
Overhead (60% of labor & Mat'ls)	\$527,000	\$562,800	\$614,400	\$463,900	\$521,000
Administrative Charges (2% of TCI)	\$432,400	\$480,500	\$530,400	\$384,900	\$440,100
Property Taxes (2% TCI)	\$432,400	\$480,500	\$530,400	\$384,900	\$440,100
Insurance (1% TCI)	\$216,200	\$240,200	\$265,200	\$192,500	\$220,000
Capital Recovery (CRF = 0.163)	\$3,523,900	\$3,915,700	\$4,322,400	\$3,136,900	\$3,586,700
Total Indirect Annual Cost	\$5,131,900	\$5,679,700	\$6,262,800	\$4,563,100	\$5,207,900
Total Annualized Cost	\$7,273,800	\$6,857,200	\$7,686,400	\$7,530,700	\$6,483,400
Emission Reductions					
Uncontrolled Emissions tpy	407.70	407.70	407.70	407.70	407.70
Collection & Control Efficiency	88%	88%	81%	81%	86%
Annual Emission Reduction tpy	358.78	358.78	330.24	330.24	350.62
Natural Gas Emissions tpy	7.11	0.36	0.00	0.00	0.00
Net Emission Reduction tpy	351.67	358.42	330.24	330.24	350.62
Cost Effectiveness \$/ton	\$20,700	\$19,100	\$23,300	\$22,800	\$18,500

Step 5 – Select BACT

As estimated in Tables 1 and 2, the cost effectiveness of all technologies evaluated lie between \$18,500 and \$23,300 per ton. As discussed previously, since the evaluation basis for this determination was the control of emissions from large red wine fermenters it may be inferred that the calculated values are significantly lower than that which would be evaluated for white wine fermenters due to the lower emission factor and lower potential wine production rate for white wine fermentation tanks. In addition, since this study evaluated emission controls on what is currently the largest red wine fermentation plant in the world, the results are applicable to fermentation tanks of all sizes due to 1) wineries with smaller tanks will be less cost effective due to increasing redundancy and/or loss of economies of scale and 2) proposed new wineries with a capacity equal to or exceeding Gallo-Livingston would be less cost effective since, due to market considerations which are currently driving the industry toward smaller fermentation batches of more premium wine, a new fermentation facility would most likely be configured with a larger number of smaller tanks and a corresponding greater number of VOC control systems per gallon of capacity. Therefore, the evaluated cost effectiveness values above represent the low end of the range of cost effectiveness and any direct evaluation of the O'Neill facility is expected to yield a value which is significantly higher than those above.

The lowest evaluated cost effectiveness of \$18,500 per ton exceeds the District's cost effectiveness threshold of \$17,500 per ton for VOC. Therefore, since all Technologically Feasible BACT options have been demonstrated to not be cost effective, the fermentation tanks for O'Neill Beverages will be permitted for operation with Achieved-in-Practice BACT (operation with open top tank and a maximum average fermentation temperature of 95 °F).

Attachments:

BACT Attachment A:	Equipment List for Permit Units
BACT Attachment B:	Eichleay Estimates for Fermentation Controls at Gallo Livingston
BACT Attachment C:	Sizing and Purchase Costs for Control Devices
BACT Attachment D:	Utilities and other Annual Costs
BACT Attachment E:	Eichleay Drawings

BACT 5.4.14 Attachment A

**Eichleay Estimates for Fermentation Controls at Gallo
Livingston**



Eichley Engineers Inc. of California

ESTIMATE SUMMARY SHEET

Client Name: Wine Institute

Estimated By: P.H.M.

Job Number: 30913

PRELIMINARY ESTIMATE

Checked By: R.H.

Job Title: Fermenter VOC Emissions - Livingston West Side Fermenters

Rev. 2 Date: 6/24/05

W/O ESCALATION & OWNERS COSTS

CODE	ITEM DESCRIPTION	TOTAL COSTS				GRAND
		RTO-1	RTO-2	RTO-3	RTO-4	TOTAL
SUMMARY						
2.00	Site Construction	\$1,253,680	\$5,450	\$5,450	\$5,450	\$1,270,030
3.00	Concrete	\$208,450	\$81,500	\$85,500	\$69,500	\$444,950
4.00	Masonry					\$0
5.00	Metals	\$1,499,010	\$395,028	\$361,670	\$275,846	\$2,531,554
6.00	Wood & Plastics					\$0
7.00	Thermal & Moisture Protection					\$0
8.00	Door & Windows					\$0
9.00	Finishes					\$0
10.00	Specialties	\$8,620	\$0	\$0	\$0	\$8,620
11.00	Equipment					\$0
12.00	Furnishings					\$0
13.00	Special Construction					\$0
14.00	Conveying Systems					\$0
15.00	Mechanical HVAC & Plumbing					\$0
16.00	Electrical	\$116,439	\$28,212	\$27,326	\$32,226	\$204,203
17.00	Instruments & Controls	\$340,195	\$199,195	\$199,195	\$199,195	\$937,780
18.00	Process Piping & Equipment	\$1,553,959	\$1,572,913	\$1,438,695	\$1,361,843	\$5,927,410
Sub Total		\$4,980,353	\$2,282,298	\$2,117,836	\$1,944,080	\$11,324,547
	Tax & Freight	282,779	125,680	113,112	106,828	\$628,398
	General Conditions	\$421,051	\$192,638	\$178,476	\$164,071	\$956,236
	General Contractor Mark-Up	\$478,373	\$220,042	\$204,924	\$187,479	\$1,090,818
Field Costs - Sub Total		\$6,162,556	\$2,820,657	\$2,614,348	\$2,402,438	\$13,999,999
	Design Fee Allowance	924,383	423,099	392,152	360,366	\$2,100,000
	Construction Management Allowance	\$184,877	\$84,620	\$78,430	\$72,073	\$420,000
	Plan Check & Permit Fee Allowance	\$21,843	\$9,708	\$8,737	\$8,252	\$48,539
	Third Party Inspection Allowance	\$16,382	\$7,281	\$6,553	\$6,189	\$36,404
	Escalation					\$0
	Project Contingency	\$2,070,463	\$920,206	\$828,185	\$782,175	\$4,601,028
Sub Total		\$9,380,504	\$4,265,569	\$3,928,405	\$3,631,491	\$21,205,969
	Owners Costs					\$0
	Round Off	\$31				\$31
GRAND TOTAL		\$9,380,535	\$4,265,569	\$3,928,405	\$3,631,491	\$21,206,000

Prepared By: *Paul H. [Signature]*
 Date: 6/24/05

Approved By: *R.N. Wedger*
 Date: 6/24/05



Eichleay Engineers Inc. of California

ESTIMATE SUMMARY SHEET

Client Name: Wine Institute Estimated By: P.H.M.

Job Number: 30913 **PRELIMINARY ESTIMATE** Checked By: R.H.

Job Title: Fermenter VOC Emissions - Livingston West Side Fermenters Rev. 2 Date: 6/24/05

W/O Escalation & Owners Costs

CODE	ITEM DESCRIPTION	TOTAL MHR'S	TOTAL COSTS			TOTAL
			LABOR	MAT'L	SUBCON.	
SUMMARY						
2.00	Site Construction		\$0	\$0	\$1,270,030	\$1,270,030
3.00	Concrete		\$0	\$0	\$444,950	\$444,950
4.00	Masonry		\$0	\$0	\$0	\$0
5.00	Metals		\$711,959	\$1,779,595	\$40,000	\$2,531,554
6.00	Wood & Plastics		\$0	\$0	\$0	\$0
7.00	Thermal & Moisture Protection		\$0	\$0	\$0	\$0
8.00	Door & Windows		\$0	\$0	\$0	\$0
9.00	Finishes		\$0	\$0	\$0	\$0
10.00	Specialties		\$260	\$0	\$8,360	\$8,620
11.00	Equipment		\$0	\$0	\$0	\$0
12.00	Furnishings		\$0	\$0	\$0	\$0
13.00	Special Construction		\$0	\$0	\$0	\$0
14.00	Conveying Systems		\$0	\$0	\$0	\$0
15.00	Mechanical HVAC & Plumbing		\$0	\$0	\$0	\$0
16.00	Electrical		\$65,016	\$85,787	\$53,400	\$204,203
17.00	Instruments & Controls		\$140,550	\$672,230	\$125,000	\$937,780
18.00	Process Piping & Equipment		\$1,555,068	\$3,175,093	\$1,197,250	\$5,927,411
Sub Total			\$2,472,853	\$5,712,705	\$3,138,990	\$11,324,548
	Tax & Freight (11%)					\$628,398
	General Conditions (8%)					\$956,236
	General Contractor Mark-Up (10%)					\$1,090,818
Field Costs - Sub Total						\$13,999,999
	Design Fee Allowance (15%)					\$2,100,000
	Construction Management Allowance (3%)					\$420,000
	Plan Check & Permit Fee Allowance (2%)					\$48,539
	Third Party Inspection Allowance (1.5%)					\$36,404
	Escalation					
	Project Contingency					\$4,601,028
Sub Total						\$21,205,970
	Owners Costs					\$0
	Round Off					\$30
GRAND TOTAL						\$21,206,000

Prepared By: *[Signature]*
 Date: 6/24/05

Approved By: *[Signature]*
 Date: 6/24/05



Eichle
Engineers Inc. of CA

Client Name: Wine Institute
 Job Number: 30913
 Job Title: Fermenter VOC Emissions - Livingston West Side Fermenters

PRELIMINARY ESTIMATE

Estimated By: P.H.M.
 Checked By: R.H.
 Rev. 2 Date: 6/24/05

O:\30913\5.0 Design Documents\Estimates\Rev. 2\Living

CODE	ITEM DESCRIPTION	QUANT	UNIT	MHR/ UNIT	TOTAL MHRS	UNIT COSTS				TOTAL COSTS			TOTAL
						\$ / Hr	MAT'L	SUBCON.	TOTAL	LABOR	MAT'L	SUBCON.	
020 - Site Construction													
1	Excavation allowance for voc-1		cy					50.00	50.00				
2	Excavation allowance for voc-2	109	cy					50.00	50.00			5,450	5,450
3	Excavation allowance for voc-3	109	cy					50.00	50.00			5,450	5,450
4	Excavation allowance for voc-4	109	cy					50.00	50.00			5,450	5,450
1	Install and compact clean fill for VOC area	25000	cy					35.00	35.00			875,000	875,000
1	Allowance to demo road	1780	sy					6.00	6.00			10,680	10,680
1	Install asphalt in new expanded area including road	92000	sf					4.00	4.00			368,000	368,000
TOTAL - Site Construction											1,270,030	1,270,030	

Client Name: Wine Institute
 Job Number: 30913
 Job Title: Fermenter VOC Emissions - Livingston West Side Fermenters



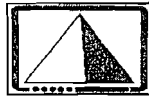
Eichler
 Engineers Inc. of CA

PRELIMINARY ESTIMATE

Estimated By: P.H.M.
 Checked By: R.H.
 Rev. 2 Date: 6/24/05

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CODE	ITEM DESCRIPTION	QUANT	UNIT	MHR/ UNIT	TOTAL MHR	UNIT COSTS				TOTAL COSTS			TOTAL
						\$ / Hr	MAT'L	SUBCON.	TOTAL	LABOR	MAT'L	SUBCON.	
	030 - Concrete												
	VOC -1 Duct sections												
1	Install drilled piers (20) rack #1	20	ea					1,000.00	1,000.00			20,000	20,000
1	Install drilled piers (20) rack #2	20	ea					1,000.00	1,000.00			20,000	20,000
1	Install drilled piers (42) for main rack inside plant	42	ea					1,500.00	1,500.00			63,000	63,000
1	Install drilled piers (46) for main rack outside plant	46	ea					700.00	700.00			32,200	32,200
1	Install drilled piers (32) for main rack by VOC's	32	ea					700.00	700.00			22,400	22,400
1	Install foundation for VOC-1 & tank	110	cy					450.00	450.00			49,500	49,500
	VOC -2 Duct sections												
2	Install drilled piers (16) rack #3	16	ea					1,000.00	1,000.00			16,000	16,000
2	Install drilled piers (18) rack #4	16	ea					1,000.00	1,000.00			16,000	16,000
2	Install foundation for VOC-1 & tank	110	cy					450.00	450.00			49,500	49,500
	VOC -3 Duct sections												
3	Install drilled piers (16) rack #6	16	ea					1,000.00	1,000.00			16,000	16,000
3	Install drilled piers (20) rack #7	20	ea					1,000.00	1,000.00			20,000	20,000
3	Install foundation for VOC-1 & tank	110	cy					450.00	450.00			49,500	49,500
	VOC -4 Duct sections												
4	Install drilled piers (0) rack #4		ea					1,000.00	1,000.00				
4	Install drilled piers (20) rack #5	20	ea					1,000.00	1,000.00			20,000	20,000
4	Install foundation for VOC-1 & tank	110	cy					450.00	450.00			49,500	49,500
	Allowance for building pad	3	cy					450.00	450.00			1,350	1,350
	TOTAL - Concrete											444,950	444,950



Eichle
Engineers Inc. of CA

Client Name: Wine Institute

Job Number: 30913

Job Title: Fermenter VOC Emissions - Livingston West Side Fermenters

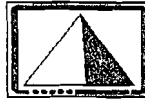
PRELIMINARY ESTIMATE

Estimated By: P.H.M.

Checked By: R.H.

Rev. 2 Date: 6/24/05

CODE	ITEM DESCRIPTION	QUANT	UNIT	MHR/ UNIT	TOTAL MHRS	UNIT COSTS			TOTAL COSTS			TOTAL	
						\$ / Hr	MAT'L	SUBCON.	TOTAL	LABOR	MAT'L		SUBCON.
	050 - Metals												
	VOC -1 Duct Section												
1	Fab & install main duct rack frames (inside unit - 45 ft)	21	ea	20	420	65.00	6,500.00		7,800.00	27,300	136,500		163,800
1	Fab & install main duct rack top connection members	640	ft	0.75	480	65.00	45.00		93.75	31,200	28,800		60,000
1	Fab & install main duct rack bottom connection members	640	ft	0.75	480	65.00	45.00		93.75	31,200	28,800		60,000
1	Fab & install main duct rack top cross bracing	80	ea	6	480	65.00	690.00		1,080.00	31,200	55,200		86,400
1	Fab & install main duct rack lower cross bracing	40	ea	6	240	65.00	950.00		1,340.00	15,600	38,000		53,600
1	Fab & install main duct rack frames (outside unit - 25 ft)	23	ea	10	230	65.00	4,420.00		5,070.00	14,950	101,660		116,610
1	Fab & install main duct rack top connection members	680	ft	0.5	340	65.00	45.00		77.50	22,100	30,600		52,700
1	Fab & install main duct rack top cross bracing	92	ea	4	368	65.00	600.00		860.00	23,920	55,200		79,120
1	Fab & install main duct rack lower cross bracing	22	ea	4	88	65.00	700.00		960.00	5,720	15,400		21,120
1	Fab & install main duct rack frames (VOC area)	16	ea	4	64	65.00	1,430.00		1,690.00	4,160	22,880		27,040
1	3' wide grating on main rack	2700	sf	0.15	405	65.00	19.00		28.75	26,325	51,300		77,625
1	handrails	1800	lf	0.3	540	65.00	75.00		94.50	35,100	135,000		170,100
1	Allowance for grating from main rack to existing catwalks	1	lot	50	50	65.00	5,000.00		8,250.00	3,250	5,000		8,250
1	Allowance for caged ladders	200	ft	0.5	100	65.00	50.00		82.50	6,500	10,000		16,500
1	15 x 8 towers	5	ea	80	400	65.00	14,000.00		19,200.00	26,000	70,000		96,000
1	15' top level connection beams	8	ea	8	64	65.00	550.00		1,070.00	4,160	4,400		8,560
1	cross bracing on top open sections	4	ea	8	32	65.00	300.00		820.00	2,080	1,200		3,280
1	15 x 15 towers	5	ea	80	400	65.00	18,000.00		23,200.00	26,000	90,000		116,000
1	15' top level connection beams	8	ea	8	64	65.00	550.00		1,070.00	4,160	4,400		8,560
1	cross bracing on top open sections	4	ea	8	32	65.00	300.00		820.00	2,080	1,200		3,280
1	3' wide grating on walkway 1 & 2	810	sf	0.15	121.5	65.00	19.00		28.75	7,898	15,390		23,288
1	3' wide grating to tanks	510	sf	0.15	76.5	65.00	19.00		28.75	4,973	9,690		14,663
1	handrails	920	lf	0.3	276	65.00	75.00		94.50	17,940	69,000		86,940
1	grating to existing catwalks	120	sf	0.15	18	65.00	19.00		28.75	1,170	2,280		3,450



Eichleay
Engineers Inc. of CA

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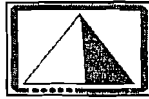
PRELIMINARY ESTIMATE

Estimated By: P.H.M.

Checked By: R.H.

Rev. 2 Date: 6/24/05

CODE	ITEM DESCRIPTION	QUANT	UNIT	MHR/ UNIT	TOTAL MHRS	UNIT COSTS				TOTAL COSTS			TOTAL
						\$ / Hr	MAT'L	SUBCON.	TOTAL	LABOR	MAT'L	SUBCON.	
VOC-2 Duct Section													
2	15 x 15 towers	4	ea	20	80	65.00	20,000.00		21,300.00	5,200	80,000		85,200
2	20' top level connection beams	6	ea	2	12	65.00	700.00		830.00	780	4,200		4,980
2	cross bracing on top open sections	3	ea	2	6	65.00	400.00		530.00	390	1,200		1,590
2	15 x 15 towers	3	ea	20	60	65.00	20,000.00		21,300.00	3,900	60,000		63,900
2	15' top level connection beams	4	ea	2	8	65.00	550.00		680.00	520	2,200		2,720
2	cross bracing on top open sections	2	ea	2	4	65.00	300.00		430.00	260	600		860
2	15 x 20 towers - shared vertical columns	2	ea	20	40	65.00	20,000.00		21,300.00	2,600	40,000		42,600
2	15 x 15 tower	1	ea	20	20	65.00	10,000.00		11,300.00	1,300	10,000		11,300
2	3' wide grating on walkway 3, 4' wide on walkway 4	945	sf	0.15	141.75	65.00	19.00		28.75	9,214	17,955		27,169
2	3' wide grating to tanks	360	sf	0.15	54	65.00	19.00		28.75	3,510	6,840		10,350
2	handrails	820	lf	0.3	246	65.00	75.00		94.50	15,990	61,500		77,490
2	grating to existing catwalks	165	sf	0.15	24.75	65.00	19.00		28.75	1,609	3,135		4,744
VOC-3 Duct Section													
3	20 x 8 towers	3	ea	20	60	65.00	15,000.00		16,300.00	3,900	45,000		48,900
3	20' top level connection beams	6	ea	2	12	65.00	700.00		830.00	780	4,200		4,980
3	cross bracing on top open sections	3	ea	2	6	65.00	400.00		530.00	390	1,200		1,590
3	15 x 8 towers	1	ea	20	20	65.00	14,000.00		15,300.00	1,300	14,000		15,300
3	15 x 15 towers	5	ea	20	100	65.00	18,000.00		19,300.00	6,500	90,000		96,500
3	15' top level connection beams	8	ea	2	16	65.00	550.00		680.00	1,040	4,400		5,440
3	cross bracing on top open sections	4	ea	2	8	65.00	300.00		430.00	520	1,200		1,720
3	3' wide grating on walkway 6 & 7	810	sf	0.15	121.5	65.00	19.00		28.75	7,898	15,390		23,288
3	3' wide grating to tanks	510	sf	0.15	76.5	65.00	19.00		28.75	4,973	9,690		14,663
3	handrails	920	lf	0.3	276	65.00	75.00		94.50	17,940	69,000		86,940
3	grating to existing catwalks	60	sf	0.15	9	65.00	19.00		28.75	585	1,140		1,725



Eichle
Engineers Inc. of CA

Client Name: Wine Institute

Job Number: 30913

Job Title: Fermenter VOC Emissions - Livingston West Side Fermenters

PRELIMINARY ESTIMATE

Estimated By: P.H.M.

Checked By: R.H.

Rev. 2 Date: 6/24/05

CODE	ITEM DESCRIPTION	QUANT	UNIT	MHR/ UNIT	TOTAL MHRS	UNIT COSTS			TOTAL COSTS			TOTAL	
						\$/Hr	MAT'L	SUBCON.	TOTAL	LABOR	MAT'L		SUBCON.
	VOC-4 Duct Section												
4	15 x 15 towers	5	ea	20	100	65.00	18,000.00		19,300.00	6,500	90,000		96,500
4	15' top level connection beams	8	ea	2	16	65.00	550.00		680.00	1,040	4,400		5,440
4	cross bracing on top open sections	4	ea	2	8	65.00	300.00		430.00	520	1,200		1,720
4	shared end section with voc-2	1	ea	40	40	65.00	10,000.00		12,600.00	2,600	10,000		12,600
4	3' wide grating on walkway 7	405	sf	0.15	60.75	65.00	19.00		28.75	3,949	7,695		11,644
4	3' wide grating to tanks	450	sf	0.15	67.5	65.00	19.00		28.75	4,388	8,550		12,938
4	handrails	840	lf	0.3	252	65.00	75.00		94.50	16,380	63,000		79,380
ALL	Allowance for additional supports & grating	1	lot	500	500	65.00	70,000.00		102,500	32,500	70,000		102,500
1	Crane to install main rack outside plant area	3	wks					2,000.00	2,000.00			6,000	6,000
1	(40 ton)	1	lot	120	120	75.00			9,000.00	9,000			9,000
1	Allowance for small cranes to position steel (3)	6	mo	160	960	75.00		2,000.00	14,000.00	72,000		12,000	84,000
2	Allowance for small cranes to position steel (2)	2	mo	160	320	75.00		2,000.00	14,000.00	24,000		4,000	28,000
3	Allowance for small cranes to position steel (2)	2	mo	160	320	75.00		2,000.00	14,000.00	24,000		4,000	28,000
4	Allowance for small cranes to position steel (2)	2	mo	160	320	75.00		2,000.00	14,000.00	24,000		4,000	28,000
ALL	allowance for overtime to build structures to work around helicopter usage	1	lot	1000	1000	25.00			25,000.00	25,000			25,000
ALL	Allowance to touch up paint	1	lot					10,000.00	10,000.00			10,000	10,000
	TOTAL - Metals				11255					711,959	1,779,595	40,000	2,531,554



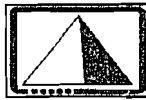
Eichle
Engineers Inc. of CA

Client Name: Wine Institute
 Job Number: 30913
 Job Title: Fermenter VOC Emissions - Livingston West Side Fermenters

PRELIMINARY ESTIMATE

Estimated By: P.H.M.
 Checked By: R.H.
 Rev. 2 Date: 6/24/05

CODE	ITEM DESCRIPTION	QUANT	UNIT	MHR/ UNIT	TOTAL MHR	UNIT COSTS				TOTAL COSTS			TOTAL
						\$ / Hr	MAT'L	SUBCON.	TOTAL	LABOR	MAT'L	SUBCON.	
	016 - Electrical												
	POWER DISTRIBUTION												
	VOC -1												
1	DISCONNECT SWITCH FUSABLE, 400A, 600V, 3PH, 3W	1	EA	10	10	75.00	2,025.00		2,775.00	750	2,025		2,775
1	#600 MCM CONDUCTOR	1.2	CLF	6.154	7	75.00	475.00		936.55	554	570		1,124
1	#2 GROUND	5	CLF	1.778	9	75.00	47.00		180.35	667	235		902
1	3" RIGID ALUMINUM	40	LF	0.18	7	75.00	9.45		22.95	540	378		918
1	3" IN-LINE PULL FITTINGS	2	EA	2.7	5	75.00	415.00		617.50	405	830		1,235
1	16X16X6 PULL BOX	1	EA	6.15	6	75.00	810.00		1,271.25	461	810		1,271
1	3"90-DEGREE RGS,PVC COATED	2	EA	1.9	4	75.00	69.00		211.50	285	138		423
1	FUSE 400A	3	EA	0.333	1	75.00	130.00		154.98	75	390		465
1	3000A main switchboard	1	EA	28.57	29	75.00	4,675.00		6,817.75	2,143	4,675		6,818
1	3000A 600V CIRCUIT BREAKER	1	EA	36.36	36	75.00	24,300.00		27,027.00	2,727	24,300		27,027
1	BUS CIRCUIT BREAKER 400A 480V 3PH	1	EA	3	3	75.00	3,100.00		3,325.00	225	3,100		3,325
1	MISC SUPPORTS, FITTINGS, TERMINATIONS	1	LOT							1,766	7,490		9,257
1	CHECKOUT AND TESTING	1	LOT	100	100	75.00			7,500.00	7,500			7,500
	VOC -2												
2	DISCONNECT SWITCH FUSABLE, 600A, 600V, 3PH, 3W	1	EA	16	16	75.00	3,000.00		4,200.00	1,200	3,000		4,200
2	#600 MCM CONDUCTOR	2.4	CLF	7.3	18	75.00	585.00		1,132.50	1,314	1,404		2,718
2	#2 GROUND	5	CLF	1.778	9	75.00	47.00		180.35	667	235		902
2	3" RIGID ALUMINUM	80	LF	0.18	14	75.00	9.45		22.95	1,080	756		1,836
2	3" IN-LINE PULL FITTINGS	2	EA	2.7	5	75.00	415.00		617.50	405	830		1,235
2	16X16X6 PULL BOX	1	EA	6.15	6	75.00	810.00		1,271.25	461	810		1,271
2	3"90-DEGREE RGS,PVC COATED	2	EA	1.9	4	75.00	69.00		211.50	285	138		423
2	FUSE 400A	3	EA	0.333	1	75.00	150.00		174.98	75	450		525
2	BUS CIRCUIT BREAKER 400A 480V 3PH	1	EA	5	5	75.00	3,775.00		4,150.00	375	3,775		4,150
2	MISC SUPPORTS, FITTINGS, TERMINATIONS	1	LOT							1,172	2,280		3,452
2	CHECKOUT AND TESTING	1	LOT	100	100	75.00			7,500.00	7,500			7,500



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Engineers Inc. of CA

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Job Number: 30913

Job Title: Fermenter VOC Emissions - Livingston West Side Fermenters

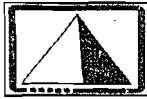
PRELIMINARY ESTIMATE

Estimated By: P.H.M.

Checked By: R.H.

Rev. 2 Date: 6/24/05

CODE	ITEM DESCRIPTION	QUANT	UNIT	MHR/ UNIT	TOTAL MHR	UNIT COSTS				TOTAL COSTS			TOTAL
						\$ / Hr	MAT'L	SUBCON.	TOTAL	LABOR	MAT'L	SUBCON.	
	VOC -3												
3	DISCONNECT SWITCH FUSABLE, 400A, 600V, 3PH, 3W	1	EA	10	10	75.00	2,025.00		2,775.00	750	2,025		2,775
3	#600 MCM CONDUCTOR	3.6	CLF	6.154	22	75.00	475.00		936.55	1,662	1,710		3,372
3	#2 GROUND	5	CLF	1.778	9	75.00	47.00		180.35	667	235		902
3	3" RIGID ALUMINUM	120	LF	0.18	22	75.00	9.45		22.95	1,620	1,134		2,754
3	3" IN-LINE PULL FITTINGS	2	EA	2.7	5	75.00	415.00		617.50	405	830		1,235
3	16X16X6 PULL BOX	1	EA	6.15	6	75.00	810.00		1,271.25	461	810		1,271
3	3"90-DEGREE RGS,PVC COATED	2	EA	1.9	4	75.00	69.00		211.50	285	138		423
3	FUSE 400A	3	EA	0.333	1	75.00	130.00		154.98	75	390		465
3	BUS CIRCUIT BREAKER 400A 480V 3PH	1	EA	3	3	75.00	3,100.00		3,325.00	225	3,100		3,325
3	MISC SUPPORTS, FITTINGS, TERMINATIONS	1	LOT							1,230	2,074		3,304
3	CHECKOUT AND TESTING	1	LOT	100	100	75.00			7,500.00	7,500			7,500
	VOC -4												
4	DISCONNECT SWITCH FUSABLE, 400A, 600V, 3PH, 3W	1	EA	10	10	75.00	2,025.00		2,775.00	750	2,025		2,775
4	#600 MCM CONDUCTOR	6	CLF	6.154	37	75.00	475.00		936.55	2,769	2,850		5,619
4	#2 GROUND	5	CLF	1.778	9	75.00	47.00		180.35	667	235		902
4	3" RIGID ALUMINUM	200	LF	0.18	36	75.00	9.45		22.95	2,700	1,890		4,590
4	3" IN-LINE PULL FITTINGS	2	EA	2.7	5	75.00	415.00		617.50	405	830		1,235
4	16X16X6 PULL BOX	1	EA	6.15	6	75.00	810.00		1,271.25	461	810		1,271
4	3"90-DEGREE RGS,PVC COATED	2	EA	1.9	4	75.00	69.00		211.50	285	138		423
4	FUSE 400A	3	EA	0.333	1	75.00	130.00		154.98	75	390		465
4	BUS CIRCUIT BREAKER 400A 480V 3PH	1	EA	3	3	75.00	3,100.00		3,325.00	225	3,100		3,325
4	MISC SUPPORTS, FITTINGS, TERMINATIONS	1	LOT							1,667	2,454		4,121
4	CHECKOUT AND TESTING	1	LOT	100	100	75.00			7,500.00	7,500			7,500



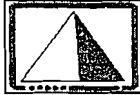
Eichle
Engineers Inc. of CA

Client Name: Wine Institute
Job Number: 30913
Job Title: Fermenter VOC Emissions - Livingston West Side Fermenters

PRELIMINARY ESTIMATE

Estimated By: P.H.M.
Checked By: R.H.
Rev. 2 Date: 6/24/05

CODE	ITEM DESCRIPTION	QUANT	UNIT	MHR/ UNIT	TOTAL MHRS	UNIT COSTS				TOTAL COSTS			TOTAL
						\$ / Hr	MAT'L	SUBCON.	TOTAL	LABOR	MAT'L	SUBCON.	
1	Allowance for installing lighting at VOC areas	1	lot					40,000.00	40,000.00			40,000	40,000
1	Allowance for installing lighting on main duct	670	ft					20.00	20.00			13,400	13,400
TOTAL - Electrical					789					65,016	85,787	53,400	204,203



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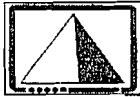
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CODE	ITEM DESCRIPTION	QUANT	UNIT	MHR/ UNIT	TOTAL MHRS	UNIT COSTS			TOTAL COSTS			TOTAL	
						\$/ Hr	MAT'L	SUBCON.	TOTAL	LABOR	MAT'L		SUBCON.
	017 - Instruments & Controls												
ALL	Ethanol Analyzer (at RTO)	4	ea	16	64	75.00	20,000.00		21,200.00	4,800	80,000		84,800
ALL	Capacitance probe / transmitter	60	ea	4	240	75.00	1,200.00		1,500.00	18,000	72,000		90,000
ALL	Actuated BF vent valve - 12" fermenter	60	ea	4	240	75.00	6,500.00		6,800.00	18,000	390,000		408,000
ALL	Actuated BF vent valve - 36" KO pots	4	ea	8	32	75.00	10,000.00		10,600.00	2,400	40,000		42,400
ALL	Local hand switch for BF closing	64	ea	4	256	75.00	200.00		500.00	19,200	12,800		32,000
ALL	Relief Vent - KO pots	4	ea	4	16	75.00	3,000.00		3,300.00	1,200	12,000		13,200
	Level transmitter & indicator					75.00	1,200.00		1,200.00				
ALL	High level switch	4	ea	4	16	75.00	750.00		1,050.00	1,200	3,000		4,200
ALL	Low level switch	4	ea	4	16	75.00	750.00		1,050.00	1,200	3,000		4,200
ALL	Level gauge	4	ea	2	8	75.00	1,000.00		1,150.00	600	4,000		4,600
ALL	Pressure gauge	16	ea	1	16	75.00	300.00		375.00	1,200	4,800		6,000
ALL	Pressure transmitter	4	ea	4	16	75.00	1,500.00		1,800.00	1,200	6,000		7,200
ALL	Temperature gauge w/ TW	16	ea	4	64	75.00	300.00		600.00	4,800	4,800		9,600
1	Temperature transmitter, RTD, TW	2	ea	4	8	75.00	1,200.00		1,500.00	600	2,400		3,000
	Relief valves						300.00		300.00				
	Pressure regulator - liquid						300.00		300.00				
	Pressure regulator - steam						1,500.00		1,500.00				
ALL	On- off control valve Stations	4		4	16	75.00	1,000.00		1,300.00	1,200	4,000		5,200
ALL	Conduit, factored 20' per tank	1200	ft	0.2	240	75.00	8.00		23.00	18,000	9,600		27,600
ALL	Conduit, factored 300' per RTO	1200	ft	0.2	240	75.00	8.00		23.00	18,000	9,600		27,600
ALL	Wire, factored 50' per instrument/valve	7300	ft	0.02	146	75.00	0.10		1.60	10,950	730		11,680
ALL	Allowance for air tubing	1	lot	240	240	75.00	500.00		18,500.00	18,000	500		18,500



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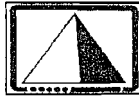
Estimated By: P.H.M.

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CODE	ITEM DESCRIPTION	QUANT	UNIT	MHR/ UNIT	TOTAL MHRS	UNIT COSTS				TOTAL COSTS			TOTAL
						\$ / Hr	MAT'L	SUBCON.	TOTAL	LABOR	MAT'L	SUBCON.	
1	Install PC and software for monitoring system	1	lot				13,000		13,000		13,000		13,000
.1	Software design, integration and testing	1	lot					100,000	100,000			100,000	100,000
1	installation of network & system	1	lot					25,000	25,000			25,000	25,000
TOTAL - Instruments & Controls					1874					140,550	672,230	125,000	937,780



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CODE	ITEM DESCRIPTION	QUANT	UNIT	MHR/ UNIT	TOTAL MHR	UNIT COSTS			TOTAL COSTS			TOTAL	
						\$ / Hr	MAT'L	SUBCON.	TOTAL	LABOR	MAT'L		SUBCON.
018 - Process Piping & Equipment													
VOC Control Equipment													
1	VOC-1 16,000 scfm RTO unit	1	ea	200	200	65.00	416,000		429,000	13,000	416,000		429,000
2	VOC-2 22,000 scfm RTO unit	1	ea	250	250	65.00	503,000		519,250	16,250	503,000		519,250
3	VOC-3 13,000 scfm RTO unit	1	ea	200	200	65.00	367,000		380,000	13,000	367,000		380,000
4	VOC-4 13,000 scfm RTO unit	1	ea	200	200	65.00	367,000		380,000	13,000	367,000		380,000
all	Adder for RTO for higher SP blower & O2 control loop	4	ea				35,000.00		35,000.00		140,000		140,000
all	Allowance for stainless stack & alum. Grating & handrails	4	ea				15,000.00		15,000.00		60,000		60,000
Install refractory in VOC's													
1	VOC-1	1	lot	80	80	70.00			5,600.00	5,600			5,600
2	VOC-2	1	lot	100	100	70.00			7,000.00	7,000			7,000
3	VOC-3	1	lot	80	80	70.00			5,600.00	5,600			5,600
4	VOC-4	1	lot	80	80	70.00			5,600.00	5,600			5,600
Knock out vessels													
1	KO Vessel for VOC-1 - 5000 gal	1	ea	20	20	65.00	37,000.00		38,300.00	1,300	37,000		38,300
2	KO Vessel for VOC-2 - 7000 gal	1	ea	20	20	65.00	45,000.00		46,300.00	1,300	45,000		46,300
3	KO Vessel for VOC-3 - 4000 gal	1	ea	20	20	65.00	33,000.00		34,300.00	1,300	33,000		34,300
4	KO Vessel for VOC-4 - 4000 gal	1	ea	20	20	65.00	33,000.00		34,300.00	1,300	33,000		34,300
Nozzle Fabrication/Installation at each tank													
all	12" Nozzle(Fabricate)	60	ea	4	240	65.00	215.00		475.00	15,600	12,900		28,500
all	Machine Cut Hole(Specialty Service)	60	ea	2	120	65.00	20.00	600.00	750.00	7,800	1,200	36,000	45,000
all	12" Nozzle(Install)	60	ea	4	240	65.00			260.00	15,600			15,600
all	2" Nozzle(Fabricate)	60	ea	1.5	90	65.00	40.00		137.50	5,850	2,400		8,250
all	Drill Hole W/Hole Saw Auger	60	ea	1	60	65.00			65.00	3,900			3,900
all	2" Nozzle(install)	60	ea	3	180	65.00			195.00	11,700			11,700



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CODE	ITEM DESCRIPTION	QUANT	UNIT	MHR/ UNIT	TOTAL MHRS	UNIT COSTS				TOTAL COSTS			TOTAL
						\$ / Hr	MAT'L	SUBCON.	TOTAL	LABOR	MAT'L	SUBCON.	
all	36" Nozzle(Fabricate)	60	ea	8	480	65.00	350.00		870.00	31,200	21,000		52,200
all	Machine Cut Hole(Specialty Service)	60	ea	4	240	65.00	20.00	600.00	880.00	15,600	1,200	36,000	52,800
all	36" Nozzle(Install)	60	ea	10	600	65.00			650.00	39,000			39,000
	Allowance for passivation												
all	install gel	180	ea	4	720	65.00	150.00		410.00	46,800	27,000		73,800
all	neutralize & flush & dry	180	ea	2	360	65.00	20.00		150.00	23,400	3,600		27,000
all	Insulation Removal	60	ea	2	120	65.00			130.00	7,800			7,800
all	Scaffolding - 38' tanks(Install)	12	ea	24	288	65.00			1,560.00	18,720			18,720
ALL	Scaffolding - 24' to 28' tanks(Install)	48	ea	20	960	65.00			1,300.00	62,400			62,400
all	Scaffolding - 38' tanks(Remove)	12	ea	12	144	65.00			780.00	9,360			9,360
all	Scaffolding - 24' to 28' tanks(Remove)	48	ea	10	480	65.00			650.00	31,200			31,200
	Ducting Installation												
1	VOC-1												
1	10" Duct	36	ft				54.00		54.00		1,944		1,944
1	10" Duct misc. fittings	1	lot				800.00		800.00		800		800
1	Bolt up	10	ea	1.5	15	65.00			97.50	975			975
1	Handle	9	ea	2.08	18.72	65.00			135.20	1,217			1,217
1	Install	2	lot	2	4	65.00			130.00	260			260
1	12" Duct	40	ft				62.00		62.00		2,480		2,480
1	12" Duct misc. fittings	1	lot				1,000.00		1,000.00		1,000		1,000
1	Bolt up	12	ea	1.5	18	65.00			97.50	1,170			1,170
1	Handle	10	ea	2.08	20.8	65.00			135.20	1,352			1,352
1	Install	2	lot	2	4	65.00			130.00	260			260
1	16" Duct	24	ft				77.00		77.00		1,848		1,848
1	16" Duct misc. fittings	1	lot				2,000.00		2,000.00		2,000		2,000
1	Bolt up	8	ea	2	16	65.00			130.00	1,040			1,040



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CODE	ITEM DESCRIPTION	QUANT	UNIT	MHR/ UNIT	TOTAL MHRS	UNIT COSTS				TOTAL COSTS			TOTAL
						\$ / Hr	MAT'L	SUBCON.	TOTAL	LABOR	MAT'L	SUBCON.	
1	Handle	6	ea	3	18	65.00			195.00	1,170			1,170
1	Install	2	lot	2	4	65.00			130.00	260			260
1	18" Duct	45	ft				86.00		86.00		3,870		3,870
1	18" Duct misc. fittings	1	lot				2,000.00		2,000.00		2,000		2,000
1	Bolt up	13	ea	3	39	65.00			195.00	2,535			2,535
1	Handle	11	ea	3.52	38.72	65.00			228.80	2,517			2,517
1	Install	3	lot	2	6	65.00			130.00	390			390
1	20" Duct	40	ft				92.00		92.00		3,680		3,680
1	20" Duct misc. fittings	1	lot				2,000.00		2,000.00		2,000		2,000
1	Bolt up	12	ea	4	48	65.00			260.00	3,120			3,120
1	Handle	10	ea	4.6	46	65.00			299.00	2,990			2,990
1	Install	3	lot	3	9	65.00			195.00	585			585
1	22" Duct	60	ft				99.00		99.00		5,940		5,940
1	22" Duct misc. fittings	1	lot				2,000.00		2,000.00		2,000		2,000
1	Bolt up	18	ea	4	72	65.00			260.00	4,680			4,680
1	Handle	16	ea	4.6	73.6	65.00			299.00	4,784			4,784
1	Install	4	lot	3	12	65.00			195.00	780			780
1	24" Duct	18	ft				106.00		106.00		1,908		1,908
1	24" Duct misc. fittings	1	lot				2,000.00		2,000.00		2,000		2,000
1	Bolt up	6	ea	4	24	65.00			260.00	1,560			1,560
1	Handle	5	ea	4.6	23	65.00			299.00	1,495			1,495
1	Install	1	lot	3	3	65.00			195.00	195			195
1	28" Duct	85	ft				119.00		119.00		10,115		10,115
1	28" Duct misc. fittings	1	lot				4,000.00		4,000.00		4,000		4,000
1	Bolt up	22	ea	5.5	121	65.00			357.50	7,865			7,865
1	Handle	21	ea	5.32	111.72	65.00			345.80	7,262			7,262
1	Install	5	lot	3	15	65.00			195.00	975			975
1	36" Duct	385	ft				199.00		199.00		76,615		76,615
1	36" Duct misc. fittings	1	lot				20,000.00		20,000.00		20,000		20,000



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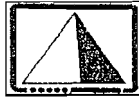
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						\$ / Hr	MAT'L	SUBCON.	TOTAL	LABOR	MAT'L		SUBCON.
1	Bolt up	100	ea	6.5	650	65.00			422.50	42,250			42,250
1	Handle	96	ea	7.2	691.2	65.00			468.00	44,928			44,928
1	Install	20	lot	3	60	65.00			195.00	3,900			3,900
	VOC-2												
2	12" Duct	75	ft					62.00	62.00		4,650		4,650
2	12" Duct misc. fittings	1	lot					1,000.00	1,000.00		1,000		1,000
2	Bolt up	21	ea	1.5	31.5	65.00			97.50	2,048			2,048
2	Handle	19	ea	2.08	39.52	65.00			135.20	2,569			2,569
2	Install	4	lot	2	8	65.00			130.00	520			520
2	18" Duct	65	ft					86.00	86.00		5,590		5,590
2	18" Duct misc. fittings	1	lot					2,000.00	2,000.00		2,000		2,000
2	Bolt up	19	ea	3	57	65.00			195.00	3,705			3,705
2	Handle	17	ea	3.52	59.84	65.00			228.80	3,890			3,890
2	Install	3	lot	2	6	65.00			130.00	390			390
2	22" Duct	50	ft					99.00	99.00		4,950		4,950
2	22" Duct misc. fittings	1	lot					2,000.00	2,000.00		2,000		2,000
2	Bolt up	15	ea	4	60	65.00			260.00	3,900			3,900
2	Handle	13	ea	4.6	59.8	65.00			299.00	3,887			3,887
2	Install	3	lot	3	9	65.00			195.00	585			585
2	24" Duct	35	ft					106.00	106.00		3,710		3,710
2	24" Duct misc. fittings	1	lot					3,000.00	3,000.00		3,000		3,000
2	Bolt up	11	ea	4	44	65.00			260.00	2,860			2,860
2	Handle	9	ea	4.6	41.4	65.00			299.00	2,691			2,691
2	Install	2	lot	3	6	65.00			195.00	390			390
2	28" Duct	15	ft					119.00	119.00		1,785		1,785
2	28" Duct misc. fittings	1	lot					2,000.00	2,000.00		2,000		2,000
2	Bolt up	5	ea	5.5	27.5	65.00			357.50	1,788			1,788
2	Handle	4	ea	5.32	21.28	65.00			345.80	1,383			1,383



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						\$ / Hr	MAT'L	SUBCON.	TOTAL	LABOR	MAT'L		SUBCON.
2	Install	1	lot	3	3	65.00			195.00	195			195
2	30" Duct	25	ft				128.00		128.00		3,200		3,200
2	30" Duct misc. fittings	1	lot				2,000.00		2,000.00		2,000		2,000
2	Bolt up	8	ea	5.5	44	65.00			357.50	2,860			2,860
2	Handle	6	ea	5.32	31.92	65.00			345.80	2,075			2,075
2	Install	1	lot	3	3	65.00			195.00	195			195
2	32" Duct	265	ft				177.00		177.00		46,905		46,905
2	32" Duct misc. fittings	1	lot				4,500.00		4,500.00		4,500		4,500
2	Bolt up	68	ea	6	408	65.00			390.00	26,520			26,520
2	Handle	66	ea	6	396	65.00			390.00	25,740			25,740
2	Install	13	lot	3	39	65.00			195.00	2,535			2,535
2	42" Duct	415	ft				242.00		242.00		100,430		100,430
2	42" Duct misc. fittings	1	lot				25,000.00		25,000.00		25,000		25,000
2	Bolt up	115	ea	6.5	747.5	65.00			422.50	48,588			48,588
2	Handle	104	ea	7.12	740.48	65.00			462.80	48,131			48,131
2	Install	21	lot	4	84	65.00			260.00	5,460			5,460
	VOC-3												
3	6" Duct	25	ft				38.00		38.00		950		950
3	6" Duct misc. fittings	1	lot				500.00		500.00		500		500
3	Bolt up	7	ea	1	7	65.00			65.00	455			455
3	Handle	6	ea	1.4	8.4	65.00			91.00	546			546
3	Install	1	lot	1.5	1.5	65.00			97.50	98			98
3	10" Duct	35	ft				54.00		54.00		1,890		1,890
3	10" Duct misc. fittings	1	lot				1,000.00		1,000.00		1,000		1,000
3	Bolt up	11	ea	1.5	16.5	65.00			97.50	1,073			1,073
3	Handle	9	ea	1.72	15.48	65.00			111.80	1,006			1,006
3	Install	2	lot	2	4	65.00			130.00	260			260
3	12" Duct	70	ft				62.00		62.00		4,340		4,340



Eichleay
Engineers Inc. of CA

Client Name: Wine Institute

Job Number: 30913

Job Title: Fermenter VOC Emissions - Livingston West Side Fermenters

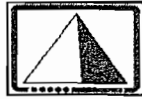
PRELIMINARY ESTIMATE

Estimated By: P.H.M.

Checked By: R.H.

Rev. 2 Date: 6/24/05

CODE	ITEM DESCRIPTION	QUANT	UNIT	MHR/ UNIT	TOTAL MHRS	UNIT COSTS				TOTAL COSTS			TOTAL
						\$ / Hr	MAT'L	SUBCON.	TOTAL	LABOR	MAT'L	SUBCON.	
3	12" Duct misc. fittings	1	lot				1,000.00		1,000.00		1,000		1,000
3	Bolt up	20	ea	1.5	30	65.00			97.50	1,950			1,950
3	Handle	18	ea	2.08	37.44	65.00			135.20	2,434			2,434
3	Install	3	lot	2	6	65.00			130.00	390			390
3	16" Duct	48	ft				69.00		69.00		3,312		3,312
3	16" Duct misc. fittings	1	lot				1,500.00		1,500.00		1,500		1,500
3	Bolt up	14	ea	2.5	35	65.00			162.50	2,275			2,275
3	Handle	12	ea	3	36	65.00			195.00	2,340			2,340
3	Install	3	lot	2	6	65.00			130.00	390			390
3	18" Duct	22	ft				86.00		86.00		1,892		1,892
3	18" Duct misc. fittings	1	lot				2,000.00		2,000.00		2,000		2,000
3	Bolt up	8	ea	3	24	65.00			195.00	1,560			1,560
3	Handle	6	ea	3.52	21.12	65.00			228.80	1,373			1,373
3	Install	1	lot	2	2	65.00			130.00	130			130
3	20" Duct	8	ft				92.00		92.00		736		736
3	20" Duct misc. fittings	1	lot				2,000.00		2,000.00		2,000		2,000
3	Bolt up	3	ea	4	12	65.00			260.00	780			780
3	Handle	2	ea	4.6	9.2	65.00			299.00	598			598
3	Install	1	lot	3	3	65.00			195.00	195			195
3	22" Duct	28	ft				99.00		99.00		2,772		2,772
3	22" Duct misc. fittings	1	lot				2,000.00		2,000.00		2,000		2,000
3	Bolt up	9	ea	4	36	65.00			260.00	2,340			2,340
3	Handle	7	ea	4.6	32.2	65.00			299.00	2,093			2,093
3	Install	2	lot	3	6	65.00			195.00	390			390
3	24" Duct	20	ft				106.00		106.00		2,120		2,120
3	24" Duct misc. fittings	1	lot				3,000.00		3,000.00		3,000		3,000
3	Bolt up	7	ea	4	28	65.00			260.00	1,820			1,820
3	Handle	5	ea	4.6	23	65.00			299.00	1,495			1,495
3	Install	1	lot	3	3	65.00			195.00	195			195



Eichleay
Engineers Inc. of CA

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Job Title: Fermenter VOC Emissions - Livingston West Side Fermenters

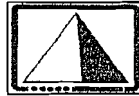
PRELIMINARY ESTIMATE

Estimated By: P.H.M.

Checked By: R.H.

Rev. 2 Date: 6/24/05

CODE	ITEM DESCRIPTION	QUANT	UNIT	MHR/ UNIT	TOTAL MHRS	UNIT COSTS				TOTAL COSTS			TOTAL
						\$ / Hr	MAT'L	SUBCON.	TOTAL	LABOR	MAT'L	SUBCON.	
3	26" Duct	8	ft				114.00		114.00		912		912
3	26" Duct misc. fittings	1	lot				2,000.00		2,000.00		2,000		2,000
3	Bolt up	3	ea	5	15	65.00			325.00	975			975
3	Handle	2	ea	4.72	9.44	65.00			306.80	614			614
3	Install	1	lot	3	3	65.00			195.00	195			195
3	28" Duct	80	ft				119.00		119.00		9,520		9,520
3	28" Duct misc. fittings	1	lot				3,000.00		3,000.00		3,000		3,000
3	Bolt up	22	ea	5.5	121	65.00			357.50	7,865			7,865
3	Handle	20	ea	5.32	106.4	65.00			345.80	6,916			6,916
3	Install	4	lot	3	12	65.00			195.00	780			780
3	32" Duct	765	ft				177.00		177.00		135,405		135,405
3	32" Duct misc. fittings	1	lot				4,500.00		4,500.00		4,500		4,500
3	Bolt up	204	ea	6	1224	65.00			390.00	79,560			79,560
3	Handle	192	ea	6	1152	65.00			390.00	74,880			74,880
3	Install	38	lot	3	114	65.00			195.00	7,410			7,410
	VOC-4												
4	10" Duct	52	ft				54.00		54.00		2,808		2,808
4	10" Duct misc. fittings	1	lot				1,000.00		1,000.00		1,000		1,000
4	Bolt up	15	ea	1.5	22.5	65.00			97.50	1,463			1,463
4	Handle	13	ea	1.72	22.36	65.00			111.80	1,453			1,453
4	Install	2	lot	2	4	65.00			130.00	260			260
4	12" Duct	52	ft				62.00		62.00		3,224		3,224
4	12" Duct misc. fittings	1	lot				1,000.00		1,000.00		1,000		1,000
4	Bolt up	15	ea	1.5	22.5	65.00			97.50	1,463			1,463
4	Handle	13	ea	2.08	27.04	65.00			135.20	1,758			1,758
4	Install	2	lot	2	4	65.00			130.00	260			260
4	16" Duct	38	ft				77.00		77.00		2,926		2,926
4	16" Duct misc. fittings	1	lot				2,000.00		2,000.00		2,000		2,000



Eichle
Engineers Inc. of CA

Client Name: Wine Institute

Job Number: 30913

Job Title: Fermenter VOC Emissions - Livingston West Side Fermenters

PRELIMINARY ESTIMATE

Estimated By: P.H.M.

Checked By: R.H.

Rev. 2 Date: 6/24/05

CODE	ITEM DESCRIPTION	QUANT	UNIT	MHR/ UNIT	TOTAL MHR	UNIT COSTS				TOTAL COSTS			TOTAL
						\$ / Hr	MAT'L	SUBCON.	TOTAL	LABOR	MAT'L	SUBCON.	
4	Bolt up	12	ea	2	24	65.00			130.00	1,560			1,560
4	Handle	10	ea	3	30	65.00			195.00	1,950			1,950
4	Install	3	lot	2	6	65.00			130.00	390			390
4	18" Duct	50	ft				86.00		86.00		4,300		4,300
4	18" Duct misc. fittings	1	lot				2,000.00		2,000.00		2,000		2,000
4	Bolt up	14	ea	3	42	65.00			195.00	2,730			2,730
4	Handle	13	ea	3.52	45.76	65.00			228.80	2,974			2,974
4	Install	3	lot	2	6	65.00			130.00	390			390
4	20" Duct	18	ft				92.00		92.00		1,656		1,656
4	20" Duct misc. fittings	1	lot				2,000.00		2,000.00		2,000		2,000
4	Bolt up	7	ea	3.5	24.5	65.00			227.50	1,593			1,593
4	Handle	5	ea	4.12	20.6	65.00			267.80	1,339			1,339
4	Install	2	lot	2	4	65.00			130.00	260			260
4	22" Duct	30	ft				99.00		99.00		2,970		2,970
4	22" Duct misc. fittings	1	lot				2,000.00		2,000.00		2,000		2,000
4	Bolt up	9	ea	4	36	65.00			260.00	2,340			2,340
4	Handle	8	ea	4.6	36.8	65.00			299.00	2,392			2,392
4	Install	2	lot	3	6	65.00			195.00	390			390
4	24" Duct	30	ft				106.00		106.00		3,180		3,180
4	24" Duct misc. fittings	1	lot				3,000.00		3,000.00		3,000		3,000
4	Bolt up	9	ea	4	36	65.00			260.00	2,340			2,340
4	Handle	8	ea	4.6	36.8	65.00			299.00	2,392			2,392
4	Install	2	lot	3	6	65.00			195.00	390			390
4	26" Duct	85	ft				114.00		114.00		9,690		9,690
4	26" Duct misc. fittings	1	lot				3,000.00		3,000.00		3,000		3,000
4	Bolt up	24	ea	5	120	65.00			325.00	7,800			7,800
4	Handle	22	ea	4.72	103.84	65.00			306.80	6,750			6,750
4	Install	5	lot	3	15	65.00			195.00	975			975
4	32" Duct	715	ft				177.00		177.00		126,555		126,555



Eichl & Company
Engineers Inc. of CA

Client Name: Wine Institute

Job Number: 30913

Job Title: Fermenter VOC Emissions - Livingston West Side Fermenters

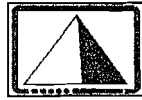
PRELIMINARY ESTIMATE

Estimated By: P.H.M.

Checked By: R.H.

Rev. 2 Date: 6/24/05

CODE	ITEM DESCRIPTION	QUANT	UNIT	MHR/ UNIT	TOTAL MHR	UNIT COSTS			TOTAL COSTS			TOTAL	
						\$ / Hr	MAT'L	SUBCON.	TOTAL	LABOR	MAT'L		SUBCON.
4	32" Duct misc. fittings	1	lot				4,500.00		4,500.00		4,500		4,500
4	Bolt up	190	ea	6	1140	65.00			390.00	74,100			74,100
4	Handle	178	ea	6	1068	65.00			390.00	69,420			69,420
4	Install	36	lot	3	108	65.00			195.00	7,020			7,020
1	Install an 10" duct bank duct	17	ea	48	816	65.00	4,545.00		7,665.00	53,040	77,265		130,305
3	Install an 6" tank duct bank duct	7	ea	46	322	65.00	4,202.00		7,192.00	20,930	29,414		50,344
3	Install an 10" duct bank duct	10	ea	48	480	65.00	4,545.00		7,665.00	31,200	45,450		76,650
2	Install an 12" duct bank duct	12	ea	48	576	65.00	4,699.00		7,819.00	37,440	56,388		93,828
4	Install an 10" duct bank duct	14	ea	48	672	65.00	4,545.00		7,665.00	43,680	63,630		107,310
ALL	Allowance for drilling & welding flange to main ducts at factory	60	ea				1,350.00		1,350.00		81,000		81,000
1	Install ducting from KO drum to VOC - 1 - 28" duct	1	lot	71.28	71.28	65.00	6,750.00		11,383.20	4,633	6,750		11,383
2	Install ducting from KO drum to VOC - 2 - 36" duct	1	lot	88.48	88.48	65.00	11,754.00		17,505.20	5,751	11,754		17,505
3	Install ducting from KO drum to VOC - 3 - 26" duct	1	lot	71.28	71.28	65.00	6,032.00		10,665.20	4,633	6,032		10,665
4	Install ducting from KO drum to VOC - 4 - 26" duct	1	lot	71.28	71.28	65.00	6,032.00		10,665.20	4,633	6,032		10,665
	Allowance to modify spreader on top of tanks												
1	VOC -1 Tanks	17	ea					1,800.00	1,800.00			30,600	30,600
2	VOC -2 Tanks	12	ea					1,800.00	1,800.00			21,600	21,600
3	VOC -3 Tanks	17	ea					1,800.00	1,800.00			30,600	30,600
4	VOC -4 Tanks	14	ea					1,800.00	1,800.00			25,200	25,200
ALL	Allowance for special rigging tools & frames	1	lot					10,000.00	10,000.00			10,000	10,000



Eichle
Engineers Inc. of CA

Client Name: Wine Institute

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Job Title: Fermenter VOC Emissions - Livingston West Side Fermenters

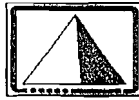
PRELIMINARY ESTIMATE

Estimated By: P.H.M.

Checked By: R.H.

Rev. 2 Date: 6/24/05

CODE	ITEM DESCRIPTION	QUANT	UNIT	MHR/ UNIT	TOTAL MHRs	UNIT COSTS			TOTAL COSTS			TOTAL	
						\$ / Hr	MAT'L	SUBCON.	TOTAL	LABOR	MAT'L		SUBCON.
	Helicopter for steel & ducting												
	VOC-1 system												
1	assume 54 lifts	60	hrs				6,000.00	6,000.00			360,000	360,000	
	crew per diem	8	days				750.00	750.00			6,000	6,000	
	VOC-2 system												
2	assume 28 lifts	35	hrs				6,000.00	6,000.00			210,000	210,000	
	crew per diem	5	days				750.00	750.00			3,750	3,750	
	VOC-3 system												
3	assume 28 lifts	35	hrs				6,000.00	6,000.00			210,000	210,000	
	crew per diem	5	days				750.00	750.00			3,750	3,750	
	VOC-4 system												
4	assume 23 lifts	30	hrs				6,000.00	6,000.00			180,000	180,000	
	crew per diem	5	days				750.00	750.00			3,750	3,750	
	Allowance for crane to install VOC's												
1	VOC-1	3	wks	160	480	75.00	2,500.00	14,500.00	36,000		7,500	43,500	
2	VOC-2	3	wks	160	480	75.00	2,500.00	14,500.00	36,000		7,500	43,500	
3	VOC-3	3	wks	160	480	75.00	2,500.00	14,500.00	36,000		7,500	43,500	
4	VOC-4	3	wks	160	480	75.00	2,500.00	14,500.00	36,000		7,500	43,500	
ALL	allowance for overtime to build structures to work around helicopter usage	1	lot	2000	2000	20.00		40,000.00	40,000			40,000	
	TOTAL - Process Piping & Equipment				24987					1,555,068	3,175,093	1,197,250	5,927,411



Eichler
Engineers Inc. of CA

Client Name: Wine Institute
Job Number: 30913
Job Title: Fermenter VOC Emissions - Livingston West Side Fermenters

PRELIMINARY ESTIMATE

Estimated By: P.H.M.
Checked By: R.H.
Rev. 2 Date: 6/24/05

CODE	ITEM DESCRIPTION	QUANT	UNIT	MHR/ UNIT	TOTAL MHRS	UNIT COSTS				TOTAL COSTS			TOTAL
						\$ / Hr	MAT'L	SUBCON.	TOTAL	LABOR	MAT'L	SUBCON.	
	Contingency												
2.00	Site Construction					25%	25%	25%				317,508	317,508
3.00	Concrete					50%	50%	50%				222,475	222,475
4.00	Masonry					25%	25%	25%					
5.00	Metals					30%	30%	30%		213,588	533,879	12,000	759,466
6.00	Wood & Plastics					25%	25%	25%					
7.00	Thermal & Moisture Protection					25%	25%	25%					
8.00	Door & Windows					25%	25%	25%					
9.00	Finishes					25%	25%	25%					
10.00	Specialties					25%	25%	25%		65		2,090	2,155
11.00	Equipment					25%	25%	25%					
12.00	Furnishings					25%	25%	25%					
13.00	Special Construction					25%	25%	25%					
14.00	Conveying Systems					25%	25%	25%					
15.00	Mechanical HVAC & Plumbing					25%	25%	25%					
16.00	Electrical					30%	30%	30%		19,505	25,736	16,020	61,261
17.00	Instruments & Controls					30%	30%	30%		42,165	201,669	37,500	281,334
18.00	Process Piping & Equipment					35%	35%	35%		544,274	1,111,283	419,038	2,074,594
	Design Fee Allowance							35%				735,000	735,000
	Construction Management Allowance							30%				126,000	126,000
	Plan Check & Permit Fee Allowance							25%				12,135	12,135
	Third Party Inspection Allowance							25%				9,101	9,101
	ROUND OFF		1										
	TOTAL - Contingency									819,596	1,872,566	1,908,866	4,601,028



Eichley Engineers Inc. of California

ESTIMATE SUMMARY SHEET

Client Name: Wine Institute

Estimated By: P.H.M.

Job Number: 30913

PRELIMINARY ESTIMATE

Checked By: R.H.

Job Title: Fermenter VOC Emissions - LIVINGSTON UTILITIES

Rev. 2 Date: 6/24/05

CODE	ITEM DESCRIPTION	TOTAL COSTS				TOTAL
		RTO-1	RTO-2	RTO-3	RTO-4	
SUMMARY						
2.00	Site Construction	\$9,350	\$0	\$0	\$0	\$9,350
3.00	Concrete	\$81,050	\$0	\$0	\$0	\$81,050
4.00	Masonry					\$0
5.00	Metals	\$5,000	\$5,000	\$5,000	\$5,000	\$20,000
6.00	Wood & Plastics					\$0
7.00	Thermal & Moisture Protection	\$89,600	\$34,400	\$29,600	\$11,000	\$164,600
8.00	Door & Windows					\$0
9.00	Finishes					\$0
10.00	Specialties					\$0
11.00	Equipment					\$0
12.00	Furnishings					\$0
13.00	Special Construction					\$0
14.00	Conveying Systems					\$0
15.00	Mechanical HVAC & Plumbing					\$0
16.00	Electrical	\$326,368	\$0	\$0	\$0	\$326,368
17.00	Instruments & Controls	\$116,680	\$37,631	\$37,632	\$37,632	\$229,575
18.00	Process Piping & Equipment	\$1,331,505	\$784,365	\$924,335	\$828,665	\$3,868,870
Sub Total		\$1,959,553	\$861,396	\$996,567	\$882,297	\$4,699,813
	Tax & Freight	\$99,669	\$41,722	\$48,676	\$41,722	\$231,789
	General Conditions	\$164,738	\$72,249	\$83,619	\$73,922	\$394,528
	General Contractor Mark-Up	\$222,396	\$97,537	\$112,886	\$99,794	\$532,613
Field Costs - Sub Total		\$2,446,356	\$1,072,904	\$1,241,748	\$1,097,735	\$5,858,743
	Design Fee Allowance	366,953	160,936	186,262	164,660	\$878,812
	Construction Management Allowance	\$73,391	\$32,187	\$37,252	\$32,932	\$175,762
	Plan Check & Permit Fee Allowance	\$777	\$325	\$380	\$325	\$1,808
	Third Party Inspection Allowance	\$583	\$244	\$285	\$244	\$1,356
	Escalation	\$112,069	\$50,101	\$59,830	\$54,113	\$276,113
	Project Contingency	\$847,578	\$354,800	\$413,934	\$354,800	\$1,971,112
Sub Total		\$3,847,708	\$1,671,498	\$1,939,691	\$1,704,809	\$9,163,707
	Owners Costs	\$36,695	\$16,094	\$18,626	\$16,466	\$87,881
	Round Off	-\$404	\$409	-\$318	-\$275	-\$588
GRAND TOTAL		\$3,884,000	\$1,688,000	\$1,958,000	\$1,721,000	\$9,251,000

Prepared By:

Paul H. [Signature]

Date:

6/24/05

Approved By:

R.W. [Signature]

Date:

6/24/05



Eichley Engineers Inc. of California

ESTIMATE SUMMARY SHEET

Client Name: Wine Institute

Estimated By: P.H.M.

Job Number: 30913

PRELIMINARY ESTIMATE

Checked By: R.H.

Job Title: Fermenter VOC Emissions - LIVINGSTON UTILITIES

Rev. 2

Date: 6/24/05

CODE	ITEM DESCRIPTION	W/O ESCALATION & OWNERS COSTS				TOTAL
		TOTAL COSTS				
		RTO-1	RTO-2	RTO-3	RTO-4	
SUMMARY						
2.00	Site Construction	\$9,350	\$0	\$0	\$0	\$9,350
3.00	Concrete	\$81,050	\$0	\$0	\$0	\$81,050
4.00	Masonry					\$0
5.00	Metals	\$5,000	\$5,000	\$5,000	\$5,000	\$20,000
6.00	Wood & Plastics					\$0
7.00	Thermal & Moisture Protection	\$89,600	\$34,400	\$29,600	\$11,000	\$164,600
8.00	Door & Windows					\$0
9.00	Finishes					\$0
10.00	Specialties					\$0
11.00	Equipment					\$0
12.00	Furnishings					\$0
13.00	Special Construction					\$0
14.00	Conveying Systems					\$0
15.00	Mechanical HVAC & Plumbing					\$0
16.00	Electrical	\$326,368	\$0	\$0	\$0	\$326,368
17.00	Instruments & Controls	\$116,680	\$37,631	\$37,632	\$37,632	\$229,575
18.00	Process Piping & Equipment	\$1,331,505	\$784,365	\$924,335	\$828,665	\$3,868,870
	Sub Total	\$1,959,553	\$861,396	\$996,567	\$882,297	\$4,699,813
	Tax & Freight	\$99,669	\$41,722	\$48,676	\$41,722	\$231,789
	General Conditions	\$164,738	\$72,249	\$83,619	\$73,922	\$394,528
	General Contractor Mark-Up	\$222,396	\$97,537	\$112,886	\$99,794	\$532,613
	Field Costs - Sub Total	\$2,446,356	\$1,072,904	\$1,241,748	\$1,097,735	\$5,858,743
	Design Fee Allowance	366,953	160,936	186,262	164,660	\$878,812
	Construction Management Allowance	\$73,391	\$32,187	\$37,252	\$32,932	\$175,762
	Plan Check & Permit Fee Allowance	\$777	\$325	\$380	\$325	\$1,808
	Third Party Inspection Allowance	\$583	\$244	\$285	\$244	\$1,356
	Escalation					\$0
	Project Contingency	\$847,578	\$354,800	\$413,934	\$354,800	\$1,971,112
	Sub Total	\$3,735,639	\$1,621,397	\$1,879,861	\$1,650,697	\$8,887,593
	Owners Costs					\$0
	Round Off	\$407				\$407
	GRAND TOTAL	\$3,736,046	\$1,621,397	\$1,879,861	\$1,650,697	\$8,888,000

Prepared By: *P.H.M.*
 Date: *6/24/05*

Approved By: *R.W. Medgar*
 Date: *6/24/05*



ESTIMATE SUMMARY SHEET

Client Name: Wine Institute Estimated By: P.H.M.

Job Number: 30913 **PRELIMINARY ESTIMATE** Checked By: R.H.

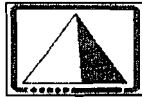
Job Title: Fermenter VOC Emissions - LIVINGSTON UTILITIES Rev. 2 Date: 6/24/05

W/O Escalation & Owners Costs

CODE	ITEM DESCRIPTION	TOTAL MHRS	TOTAL COSTS			TOTAL
			LABOR	MAT'L	SUBCON.	
SUMMARY						
2.00	Site Construction		\$0	\$0	\$9,350	\$9,350
3.00	Concrete		\$0	\$0	\$81,050	\$81,050
4.00	Masonry		\$0	\$0	\$0	\$0
5.00	Metals		\$0	\$0	\$20,000	\$20,000
6.00	Wood & Plastics		\$0	\$0	\$0	\$0
7.00	Thermal & Moisture Protection		\$0	\$0	\$164,600	\$164,600
8.00	Door & Windows		\$0	\$0	\$0	\$0
9.00	Finishes		\$0	\$0	\$0	\$0
10.00	Specialties		\$0	\$0	\$0	\$0
11.00	Equipment		\$0	\$0	\$0	\$0
12.00	Furnishings		\$0	\$0	\$0	\$0
13.00	Special Construction		\$0	\$0	\$0	\$0
14.00	Conveying Systems		\$0	\$0	\$0	\$0
15.00	Mechanical HVAC & Plumbing		\$0	\$0	\$0	\$0
16.00	Electrical		\$135,577	\$181,792	\$9,000	\$326,368
17.00	Instruments & Controls		\$78,975	\$150,600	\$0	\$229,575
18.00	Process Piping & Equipment		\$2,066,090	\$1,774,780	\$28,000	\$3,868,870
Sub Total			\$2,280,642	\$2,107,172	\$312,000	\$4,699,813
	Tax & Freight (11%)					\$231,789
	General Conditions (8%)					\$394,528
	General Contractor Mark-Up (10%)					\$532,613
Field Costs - Sub Total						\$5,858,743
	Design Fee Allowance (15%)					\$878,811
	Construction Management Allowance (3%)					\$175,762
	Plan Check & Permit Fee Allowance (2%)					\$1,808
	Third Party Inspection Allowance (1.5%)					\$1,356
	Escalation					
	Project Contingency					\$1,971,112
Sub Total						\$8,887,593
	Owners Costs					\$0
	Round Off					\$407
GRAND TOTAL						\$8,888,000

Prepared By: *Paul A. Murray*
 Date: 6/24/05

Approved By: *R.W. Hedges*
 Date: 6/24/05



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Engineers Inc. of CA

Client Name: Wine Institute

Job Number: 30913

Job Title: Fermenter VOC Emissions - LIVINGSTON UTILITIES

PRELIMINARY ESTIMATE

Estimated By: P.H.M.

Checked By: R.H.

Rev. 2 Date: 6/24/05

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CODE	ITEM DESCRIPTION	QUANT	UNIT	MHR/ UNIT	TOTAL MHR	UNIT COSTS				TOTAL COSTS			TOTAL
						\$ / Hr	MAT'L	SUBCON.	TOTAL	LABOR	MAT'L	SUBCON.	
016 - Electrical													
1	MOTOR CONTROL CENTER STRUCTURE	1	EA	10	10	75.00	1,800.00		2,550.00	750	1,800		2,550
1	200A MAIN BREAKER	1	EA	4.21	4	75.00	710.00		1,025.75	316	710		1,026
1	STARTER SIZE 1 480VAC MCC BOX	1	EA	2.9	3	75.00	945.00		1,162.50	218	945		1,163
1	STARTER SIZE 2 480VAC MCC BOX	1	EA	4	4	75.00	1,075.00		1,375.00	300	1,075		1,375
1	STARTER SIZE 3 480VAC MCC BOX	1	EA	8	8	75.00	1,800.00		2,400.00	600	1,800		2,400
1	CHECKOUT AND TESTING	1	LOT	40	40	75.00			3,000.00	3,000			3,000
POWER DISTRIBUTION													
1	TRANSFORMER 1500KVA 15KV/480V	1	EA	100	100	75.00	27,500.00		35,000.00	7,500	27,500		35,000
1	DISCONNECT SWITCH 15KV	1	EA	56	56	75.00	17,500.00		21,700.00	4,200	17,500		21,700
1	15KV 1/0 CONDUCTOR	60	CLF	4.211	253	75.00	215.00		530.83	18,950	12,900		31,850
1	15KVLOAD BREAK DISC.& UTILITY CONNECTION	1	LOT	100	100	75.00	39,800.00		47,300.00	7,500	39,800		47,300
1	3" RIGID ALUMINUM	2000	LF	0.18	360	75.00	10.50		24.00	27,000	21,000		48,000
1	24X36X42 PULL BOX	30	EA	10.5	315	75.00	885.00		1,672.50	23,625	26,550		50,175
1	3" 90-DEGREE ELBOWS	2	EA	1.9	4	75.00	69.00		211.50	285	138		423
1	3" IN-LINE FITTINGS	2	EA	2.9	6	75.00	415.00		632.50	435	830		1,265
1	MISC SUPPORTS, FITTINGS, TERMINATIONS	1	LOT							17,899	29,244		47,143
1	CHECKOUT AND TESTING	1	LOT	40	40	75.00			3,000.00	3,000			3,000
1	Allowance for trenching power cable	300	ft					30.00	30.00			9,000	9,000
1	Allowance for overtime	1	lot	200	200	100.00			20,000.00	20,000			20,000
TOTAL - Electrical					1502					135,577	181,792	9,000	326,368



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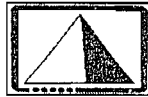
Client Name: Wine Institute
Job Number: 30913
Job Title: Fermenter VOC Emissions - LIVINGSTON UTILITIES

PRELIMINARY ESTIMATE

Estimated By: P.H.M.
Checked By: R.H.
Rev. 2 Date: 6/24/05

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CODE	ITEM DESCRIPTION	QUANT	UNIT	MHR/ UNIT	TOTAL MHRS	UNIT COSTS			TOTAL COSTS			TOTAL	
						\$ / Hr	MAT'L	SUBCON.	TOTAL	LABOR	MAT'L		SUBCON.
	017 - Instruments & Controls												
	2% KOH equipment												
1	Conservation vents	2	ea	4	8	75.00	1,200.00		1,500.00	600	2,400		3,000
1	Relief vents	2	ea	2	4	75.00	3,000.00		3,150.00	300	6,000		6,300
1	Level transmitter & indicator	2	ea	4	8	75.00	1,200.00		1,500.00	600	2,400		3,000
1	High level switch	1	ea	2	2	75.00	500.00		650.00	150	500		650
1	Pressure gauge	6	ea	1	6	75.00	300.00		375.00	450	1,800		2,250
1	Pressure transmitter		ea			75.00	2,100.00		2,100.00				
1	temperature gauge & TW	6	ea	4	24	75.00	300.00		600.00	1,800	1,800		3,600
1	Temperature transmitter, RTD, TW	1	ea	4	4	75.00	1,200.00		1,500.00	300	1,200		1,500
1	Temperature control valve	1	ea	6	6	75.00	1,800.00		2,250.00	450	1,800		2,250
1	Relief valves	2	ea	2	4	75.00	300.00		450.00	300	600		900
1	Pressure regulator, liquid	1	ea	2	2	75.00	300.00		450.00	150	300		450
1	Pressure regulator, steam	1	ea	2	2	75.00	1,500.00		1,650.00	150	1,500		1,650
1	Sight glass	2	ea	4	8	75.00	1,000.00		1,300.00	600	2,000		2,600
1	Totalizing mass flow meter	2	ea	6	12	75.00	25,000.00		25,450.00	900	50,000		50,900
	CIP instruments												
all	pressure gauge	158	ea	1	158	75.00	180.00		255.00	11,850	28,440		40,290
all	Install control valves for KOH & water lines	120	ea	2	240	75.00	250.00		400.00	18,000	30,000		48,000
all	Install conduit to valves	3000	ft	0.1	300	75.00	3.00		10.50	22,500	9,000		31,500
all	Install wire to valve	60	ea	1	60	75.00	5.00		80.00	4,500	300		4,800
all	Install dual manual switch at grade per tank	60	ea	1	60	75.00	120.00		195.00	4,500	7,200		11,700
all	Install conduit for power to switch	1000	ft	0.1	100	75.00	3.00		10.50	7,500	3,000		10,500
all	Install wire to switch	3000	ft	0.015	45	75.00	0.12		1.25	3,375	360		3,735
	TOTAL - Instruments & Controls				1053					78,975	150,600		229,575



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Engineers Inc. of CA

Client Name: Wine Institute

Job Number: 30913

Job Title: Fermenter VOC Emissions - LIVINGSTON UTILITIES

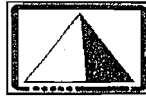
PRELIMINARY ESTIMATE

Estimated By: P.H.M.

Checked By: R.H.

Rev. 2 Date: 6/24/05

CODE	ITEM DESCRIPTION	QUANT	UNIT	MHR/UNIT	TOTAL MHRS	UNIT COSTS			TOTAL COSTS			TOTAL	
						\$ / Hr	MAT'L	SUBCON.	TOTAL	LABOR	MAT'L		SUBCON.
018 - Process Piping & Equipment													
2% KOH equipment													
1	50% tank	1	ea	4	4	65.00	13,800.00		14,060.00	260	13,800		14,060
1	50% pump	1	ea	6	6	65.00	2,530.00		2,920.00	390	2,530		2,920
1	50% filter	2	ea	2	4	65.00	1,380.00		1,510.00	260	2,760		3,020
1	2% tank	1	ea	10	10	65.00	46,920.00		47,570.00	650	46,920		47,570
1	2% pump	1	ea	6	6	65.00	5,750.00		6,140.00	390	5,750		6,140
1	2% eductor	1	ea	10	10	65.00	1,150.00		1,800.00	650	1,150		1,800
1	2% heat exchanger	1	ea	4	4	65.00	2,990.00		3,250.00	260	2,990		3,250
1	2% filter	2	ea	2	4	65.00	1,840.00		1,970.00	260	3,680		3,940
1	Crane for installing KOH equipment	1	lot					3,000.00	3,000.00			3,000	3,000
CIP Equipment													
1	Spray nozzles (ducting)	235	ea	2	470	65.00	250.00		380.00	30,550	58,750		89,300
1	Spray nozzles (KO Pots)	6	ea	2	12	65.00	300.00		430.00	780	1,800		2,580
1	Spray nozzels for main ducting	107	ea	2	214	65.00	250.00		380.00	13,910	26,750		40,660
1	install sanitize inductors for in main ducting	55	ea	2	110	65.00	300.00		430.00	7,150	16,500		23,650
1	Allowance for valves for KOH & water clean out	428	ea	4	1712	65.00	150.00		410.00	111,280	64,200		175,480
2	Spray nozzles (ducting)	235	ea	2	470	65.00	250.00		380.00	30,550	58,750		89,300
2	Spray nozzles (KO Pots)	6	ea	2	12	65.00	300.00		430.00	780	1,800		2,580
2	Spray nozzels for main ducting	116	ea	2	232	65.00	250.00		380.00	15,080	29,000		44,080
2	install sanitize inductors for in main ducting	58	ea	2	116	65.00	300.00		430.00	7,540	17,400		24,940
2	Allowance for valves for KOH & water clean out	464	ea	4	1856	65.00	150.00		410.00	120,640	69,600		190,240
3	Spray nozzles (ducting)	235	ea	2	470	65.00	250.00		380.00	30,550	58,750		89,300
3	Spray nozzles (KO Pots)	6	ea	2	12	65.00	300.00		430.00	780	1,800		2,580
3	Spray nozzels for main ducting	189	ea	2	378	65.00	250.00		380.00	24,570	47,250		71,820
3	install sanitize inductors for in main ducting	95	ea	2	190	65.00	300.00		430.00	12,350	28,500		40,850
3	Allowance for valves for KOH & water clean out	756	ea	4	3024	65.00	150.00		410.00	196,560	113,400		309,960
4	Spray nozzles (ducting)	235	ea	2	470	65.00	250.00		380.00	30,550	58,750		89,300



Eichle
Engineers Inc. of CA

Client Name: Wine Institute
Job Number: 30913
Job Title: Fermenter VOC Emissions - LIVINGSTON UTILITIES

PRELIMINARY ESTIMATE

Estimated By: P.H.M.
Checked By: R.H.
Rev. 2 Date: 6/24/05

CODE	ITEM DESCRIPTION	QUANT	UNIT	MHR/ UNIT	TOTAL MHRS	UNIT COSTS				TOTAL COSTS			TOTAL
						\$ / Hr	MAT'L	SUBCON.	TOTAL	LABOR	MAT'L	SUBCON.	
4	Spray nozzles (KO Pots)	6	ea	2	12	65.00	300.00		430.00	780	1,800		2,580
4	Spray nozzels for main ducting	178	ea	2	356	65.00	250.00		380.00	23,140	44,500		67,640
4	install sanitize inductors for in main ducting	90	ea	2	180	65.00	300.00		430.00	11,700	27,000		38,700
4	Allowance for valves for KOH & water clean out	712	ea	4	2848	65.00	150.00		410.00	185,120	106,800		291,920
	Install sanitize system at each tank												
all	install 1 1/2" PP pipe	4800	ft	0.3	1440	65.00	3.00		22.50	93,600	14,400		108,000
all	Install inductor	60		2	120	65.00	300.00		430.00	7,800	18,000		25,800
1 & 2	Allowance for a sanitize cart for main duct cleaning	2	ea					2,500.00	2,500.00			5,000	5,000
	Utility Equipment												
1	Air compressor, oil free, 180cfm, 50 HP	2	ea	10	20	65.00	42,000.00		42,650.00	1,300	84,000		85,300
1	Air dryer, reciever tank and filters, 180cfm	2	ea	10	20	65.00	14,200.00		14,850.00	1,300	28,400		29,700
1	Allowance to install 2" natural gas pipe	1060	ft	1.2	1272	65.00	5.00		83.00	82,680	5,300		87,980
1	Allowance for natural gas valves & fittings	1	lot				2,000.00		2,000.00		2,000		2,000
all	Allowance to install 2" air line feeding the VOC's	500	ft	1.2	600	65.00	5.00		83.00	39,000	2,500		41,500
all	Allowance for air line valves & fittings	1	lot				6,000.00		6,000.00		6,000		6,000
all	Allowance to install 2" local water line to each tank	1800	ft	1	1800	65.00	5.00		70.00	117,000	9,000		126,000
all	Allowance to install 2" valves & fittings for water line	60	ea	4	240	65.00	120.00		380.00	15,600	7,200		22,800
1	Allowance to install 3" water line to KOH / main rack	800	ft	0.6	480	65.00	6.00		45.00	31,200	4,800		36,000
1	Fab & install 4" KOH line for main duct for system 1	1180	ft	1	1180	65.00	50.00		115.00	76,700	59,000		135,700
1	Fab & install 4" KOH line for tanks in system 1	1740	ft	1	1740	65.00	50.00		115.00	113,100	87,000		200,100



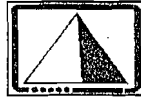
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Engineers Inc. of CA

Client Name: Wine Institute
 Job Number: 30913
 Job Title: Fermenter VOC Emissions - LIVINGSTON UTILITIES

PRELIMINARY ESTIMATE

Estimated By: P.H.M.
 Checked By: R.H.
 Rev. 2 Date: 6/24/05

CODE	ITEM DESCRIPTION	QUANT	UNIT	MHR/ UNIT	TOTAL MHRS	UNIT COSTS			TOTAL COSTS			TOTAL	
						\$ / Hr	MAT'L	SUBCON.	TOTAL	LABOR	MAT'L		SUBCON.
2	Fab & install 4" KOH line for main duct for system 2	330	ft	1	330	65.00	50.00		115.00	21,450	16,500		37,950
2	Fab & install 4" KOH line for tanks in system 2	750	ft	1	750	65.00	50.00		115.00	48,750	37,500		86,250
3	Fab & install 4" KOH line for main duct for system 3	160	ft	1	160	65.00	50.00		115.00	10,400	8,000		18,400
3	Fab & install 4" KOH line for tanks in system 3	760	ft	1	760	65.00	50.00		115.00	49,400	38,000		87,400
4	Fab & install 4" KOH line for main duct for system 4		ft			65.00	50.00		50.00				
4	Fab & install 4" KOH line for tanks in system 4	300	ft	1	300	65.00	50.00		115.00	19,500	15,000		34,500
all	Fab & install 2" drain to tank & ground from duct	60	ea	55	3300	65.00	2,100.00		5,675.00	214,500	126,000		340,500
all	Fab & install 1" CIP line at each duct	60	ea	65	3900	65.00	4,700.00		8,925.00	253,500	282,000		535,500
1	Fab & install 1 1/2" FRP piping	1	ea	48	48	65.00	4,000.00		7,120.00	3,120	4,000		7,120
1	Fab & install 2" FRP piping	1	ea	34	34	65.00	2,500.00		4,710.00	2,210	2,500		4,710
1	Allowance for 4" ss pipe at KOH unit	1	lot	100	100	65.00	5,000.00		11,500.00	6,500	5,000		11,500
all	Allowance for small crane / fork lift for piping work	1	lot					20,000.00	20,000.00			20,000	20,000
TOTAL - Process Piping & Equipment					31786					2,066,090	1,774,780	28,000	3,868,870



Eichle
Engineers Inc. of CA

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CODE	ITEM DESCRIPTION	QUANT	UNIT	MHR/ UNIT	TOTAL MHR	UNIT COSTS				TOTAL COSTS			TOTAL
						\$ / Hr	MAT'L	SUBCON.	TOTAL	LABOR	MAT'L	SUBCON.	
	Contingency												
2.00	Site Construction					25%	25%	25%				2,338	2,338
3.00	Concrete					30%	30%	30%				24,315	24,315
4.00	Masonry					25%	25%	25%					
5.00	Metals					25%	30%	25%				5,000	5,000
6.00	Wood & Plastics					25%	25%	25%					
7.00	Thermal & Moisture Protection					25%	25%	25%				41,150	41,150
8.00	Door & Windows					25%	25%	25%					
9.00	Finishes					25%	25%	25%					
10.00	Specialties					25%	25%	25%					
11.00	Equipment					25%	25%	25%					
12.00	Furnishings					25%	25%	25%					
13.00	Special Construction					25%	25%	25%					
14.00	Conveying Systems					25%	25%	25%					
15.00	Mechanical HVAC & Plumbing					25%	25%	25%					
16.00	Electrical					35%	35%	35%		47,452	63,627	3,150	114,229
17.00	Instruments & Controls					30%	30%	30%		23,693	45,180		68,873
18.00	Process Piping & Equipment					35%	35%	35%		723,132	621,173	9,800	1,354,105
	Design Fee Allowance							35%				307,584	307,584
	Construction Management Allowance							30%				52,729	52,729
	Plan Check & Permit Fee Allowance							25%				452	452
	Third Party Inspection Allowance							25%				339	339
	ROUND OFF		1										
	TOTAL - Contingency									794,276	729,980	446,856	1,971,112

BACT 5.4.14 Attachment B

Sizing and Purchase Costs for Control Devices

Thermal Oxidizer Equipment Cost

Thermal Oxidizer Equipment Prices (Without Heat Recovery) Based on EPA Cost Manual Section 3.2, Chapter 2

Case		Equipment Cost	
VOC System	RTO Capacity Basis SCFM (Eichleay Study)	1988 Cost (EPA)	Cost Escalated to 2009 at 3% per Year
1	16,000	\$100,600	\$187,100
2	22,000	\$108,400	\$201,700
3	13,000	\$95,800	\$178,200
4	13,000	\$95,800	\$178,200
Totals			\$745,200

Regenerative Thermal Oxidizer Equipment Prices (95% Heat Recovery) Based on Quotations Received in Eichleay Study

Case		Equipment Cost	
VOC System	RTO Capacity Basis SCFM (Eichleay Study)	2005 Cost (EPA)	Cost Escalated to 2009 at 3% per Year
1	16,000	\$414,200	\$466,200
2	22,000	\$502,500	\$565,600
3	13,000	\$365,200	\$411,000
4	13,000	\$365,200	\$411,000
Totals			\$1,853,800

**Refrigerated Condenser Sizing with Equipment Cost Based on EPA Cost Manual
Section 3.1, Chapter 2**

VOC System	RTO Capacity Basis (Eichleay Study)	System Capacity less Combustion Air	Refrigerated Condenser Duty Btu/hour	Refrigerated Condenser Duty Tons	1990 Cost (EPA)	Cost Escalated to 2008 at 3% per Year
1	16000	12,900	3,909,000	326	\$430,200	\$754,400
2	22000	17,800	5,393,000	449	\$526,300	\$922,900
3	13000	10,500	3,182,000	265	\$378,100	\$663,000
4	13000	10,500	3,182,000	265	\$378,100	\$663,000
Total				1,306	\$1,027,200	\$3,003,300
Condenser Duty Calculation:						
Condenser Duty Basis:		Inlet vapor stream contains a maximum of 16,000 ppmv ethanol at 86 F				
		Condensing Temperature is -12 F, 90% of Ethanol Condensed				
Latent Heat Ethanol	369	Btu/lb				
Vapor Heat Capacity	0.21	Btu/lb				
Latent Heat water	1060	Btu/lb				
Condenser Heat Balance Based on 100 moles of Inlet Vapor:						
		Moles In	Moles Out		Enthalpy Change Btu/100 moles vapor	
		Vapor	Vapor	Liquid		
Ethanol Vapor		1.60	0.16	1.44	-24,594	
Water Vapor		4.20	0.00	4.20	-81,783	
CO2		94.20	94.20	0.00	-85,319	
Sub Total		100.00	94.36	5.64	-191,696	
Total		100.00	100.00		-191,696	
-191696	Btu/100 moles	=	-5.05	Btu/scf		

Carbon Adsorption Equipment Prices Based on Technical Assessment Document*

Equipment Capacity			Equipment Cost	
VOC System	RTO Capacity Basis SCFM (Eichleay Study)	Absorption Capacity Basis SCFM (Without Combustion Air)	1994 Cost (TAD)	Cost Escalated to 2008 at 3% per Year
1	16,000	12,900	\$268,655	\$419,000
2	22,000	17,800	\$305,546	\$476,000
3	13,000	10,500	\$247,914	\$386,000
4	13,000	10,500	\$247,914	\$386,000
Totals				\$1,667,000

* Technical Assessment Document p.77

Water Scrubber Equipment Prices Based on STI Study*

Case			Site Specific, CIP, Maximum Vapor Rate	
VOC System	RTO Capacity Basis SCFM (Eichleay Study)	Absorption Capacity Basis SCFM (Without Combustion Air)	2003 Cost (STI)	Cost Escalated to 2008 at 3% per Year
1	16,000	12,900	\$63,822	\$99,000
2	22,000	17,800	\$71,387	\$111,000
3	13,000	10,500	\$59,411	\$93,000
4	13,000	10,500	\$59,411	\$93,000
Totals			0	\$396,000

* STI Study, p. 21

BACT 5.4.14 Attachment C

Utilities and Other Annual Costs

Costs for Utilities and Other Annual Operating Expenses

Costs for utilities and other annual costs are summarized in the tables on the following two pages. The basis and calculation of the costs is presented below:

Natural Gas – applicable to Cases 1, 2 and 5 only

Case 1: Thermal Oxidizer with no heat recovery

The estimate is based on the Eichleay Study which estimated the annual fuel consumption for 95% thermally efficient oxidizers at 67,412 therms/year = 6,741 MMBtu/year. At a natural gas cost of \$8.00/MMBtu, the annual cost is $6,741 \times \$8.00 = \$53,900$ per year for all four regenerative thermal oxidizers with 95% heat recovery. Dividing by (1-95%) yields the fuel cost for a unit with zero heat recovery:

Case 1 Fuel Cost = $\$53,900 / (1-95\%) = \mathbf{\$1,078,000}$ per year

Case 2: Regenerative Thermal Oxidizers

Case 2 is the Eichleay Study case. Therefore,

Case 2 Fuel Cost = **\$53,900** per year

Case 5 – Carbon Adsorption

As calculated elsewhere in this document, the carbon adsorption system will adsorb 350.62 tons per year of VOC's. Per the TAD, 11,800 lb of steam is required to recover 1 ton of ethanol. Given a boiler fuel requirement of 1,350 Btu/lb (based on absorbed boiler duty of 1,080 Btu/lb to produce 100 psig steam from 60 F water and an 80% combustion efficiency), annual fuel consumption for recovery of 350.62 tons ethanol per year is $11,800 \times 350.62 \times 1,350 / 10^6 = 5,585$ MMBtu/year.

Case 5 Fuel Cost = $5,585 \text{ MMBtu/year} \times \$8.00/\text{MMBtu} = \mathbf{\$44,700}$ per year

Electric Power

Cases 1 and 2 – Thermal Oxidizers

For these cases, power consumption is considered to be only that for the ID fans. Per the Eichleay study, annual power consumption for the ID fans associated with the thermal oxidizers is 586 kw per hour for the 120 day crush season. Annual cost at a unit power cost of \$0.11/kwh is therefore

$586 \times 120 \times 24 \times \$0.11 = \mathbf{\$185,600}$ per year

Cases 4 and 5 – Carbon Adsorption and Water Scrubber

As in cases 1 and 2 above, only the ID fan power will be considered for these cases. However, these cases do not have to handle the extra 23.6% combustion air. Therefore, the electric power cost for the thermal oxidizer case will be divided by 1.236 to reflect lower flow rates. On this basis, Cases 3, 4 and 5 have an annual power cost of

$$\$185,600/1.236 = \mathbf{\$150,200 \text{ per year (for cases 4 and 5)}}$$

Case 3 – Refrigerated Condenser

Electric power for this case includes the same ID fan power consumption as Cases 4 and 5 and also requires power for operation of the refrigeration unit. This case requires 1,306 tons of refrigeration for the design case and a utilization factor of 60 % will be assumed. Additionally, a coefficient of performance of 3.5 will be assumed for the equipment. Power demand for a 120 day operating season is thus:

$$60\% \times 1,306/3.5 \times 12,000 \text{ Btu/ton} \times 1 \text{ kW}/3,413 \text{ Btu} \times 120 \text{ days} \times 24 \text{ hr/day} \\ = 2,267,000 \text{ kWh/year}$$

At \$0.11/kWh, the cost for the refrigeration power is \$249,400. Adding \$150,200 for ID fan power (calculated above), total power cost for this case is **\$399,600 per year**.

Water Disposal Cost – applicable to Case 4 and 5 only

Case 4 – Water Scrubber

Water disposal requirements and costs for Case 4 (water scrubber) are taken from the STI Study:

- Water Disposal Required: 6 gpm for each 5000 scfm air flow for 90 day crush season.
- Disposal Cost: \$0.25/gallon

Total airflow for all four systems, corrected to subtract the combustion air, is $(16,000 + 22,000 + 13,000 + 13,000)/1.236 = 51,800 \text{ scfm}$

$$\text{Wastewater Rate} = 51,800 \text{ scfm} \times 6 \text{ gpm}/5,000 \text{ scf} = 62 \text{ gpm}$$

$$\text{Annual wastewater generation} = 62 \text{ gpm} \times 90 \text{ days} \times 1,440 \text{ minutes/day} \\ = 8,035,000 \text{ gallons per year}$$

$$\text{Annual water disposal cost} = 8,035,000 \text{ gallons} \times \$0.25/\text{gallon} = \mathbf{\$ 2,008,800/yr}$$

Case 5 - Carbon Adsorption

Wastewater is generated from the regeneration of the carbon bed. Per the TAD, 11,800 lb steam is required to recover 1 ton of ethanol. Given liquid densities of 8.34 and 6.61 lb/gallon for water and ethanol respectively, the amount of wastewater produced per ton of ethanol recovered is $(11,800/8.34) + (2,000/6.61) = 1,718$ gal/ton ethanol.

As calculated in this BACT analysis, the carbon adsorption unit will adsorb 350.62 tons per year of VOC's. Produced wastewater is therefore $350.62 \text{ tons} \times 1,718 \text{ gal/ton} = 602,400$ gallons per year.

Disposal cost at \$0.25/gal is $602,400 \times \$0.25 = \mathbf{\$150,600}$ per year

Carbon Replacement Cost - applicable to Case 5 only

Per the TAD, activated carbon adsorbs 18% of its weight in ethanol. However, with regeneration, approximately 1/3 of the ethanol initially adsorbed stays on the carbon bed. In addition, due to the seasonal operation of a winery, the carbon is expected to have a lifetime of 10 years.

As calculated in this BACT analysis, the carbon adsorption unit will adsorb 350.62 tons per year of VOC's. Assuming this occurs over a 120 day crush season with three regenerations per day, the amount adsorbed per cycle is $350.62/(120 \times 3) = 0.97$ tons/cycle = 1,940 lb-VOC/cycle. Assuming a daily regeneration cycle and allowing for a dual bed for regeneration purposes, the amount of carbon required for the facility is $2 \times 1,940/(18\% \times .667) = 32,300$ lb carbon.

Given a cost of \$2/lb for carbon and annualizing the cost over the 10 year life,

Carbon Replacement Cost = $0.163 \times \$2.00 \times 32,300 = \mathbf{\$10,500}$ per year.

Cooling Water Cost – applicable to Case 5 only (carbon adsorption)

Based on values presented in the TAD, the following parameters apply:

Cooling water consumption = 82,600 gallons of cooling water per ton of VOC adsorbed

Cooling Water Unit Cost = \$0.53 per 1000 gallons

Given 350.62 tons of VOC adsorbed per year, annual cost for cooling water is

$82,600 \times 350.62 \times \$0.53/1000 = \mathbf{\$15,800}$ per year




Utilities and Other Annual Costs

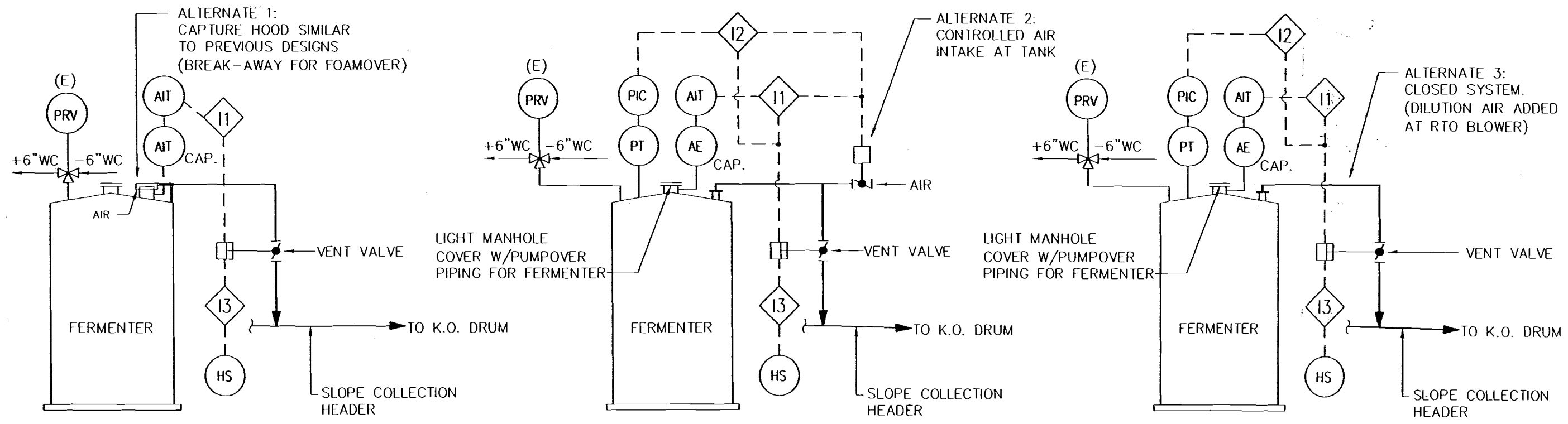
Control Device	Case 1 Thermal Ox	Case 2 RTO	Case 3 Refrigerated Cond.	Case 4 Water Scrubber	Case 5 Carbon Adsorption
Natural Gas	\$1,078,000	\$53,900	\$0	\$0	\$44,700
Electricity	\$185,600	\$185,600	\$399,600	\$185,600	\$185,600
Water Disposal	\$0	\$0	\$0	\$2,008,800	\$150,600
Cooling Water	\$0	\$0	\$0	\$0	\$15,800
Carbon Replacement	<u>\$0</u>	<u>\$0</u>	<u>\$0</u>	<u>\$0</u>	<u>\$10,500</u>
Total	\$1,263,600	\$239,500	\$399,600	\$2,194,400	\$407,200

BACT 5.4.14 Attachment D

Eichleay Drawings

NOTES

1.  CLOSE VENT VALVE WHEN FOAM DETECTED BY CAPACITANCE PROBE
2.  MODULATE VENT VALVE TO MAINTAIN APPROX. -1"WC TO +1"WC PRESSURE IN FERMENTER
3.  MAUNAL SWITCH TO CLOSE VENT VALVE FOR CIP OPERATION
4. (E) - EXISTING



FERMENTER ALTERNATE 1

ADVANTAGE:
SIMPLICITY

DISADVANTAGE:
DIFFICULT TO CONTROL DILUTION AIR FLOW, LARGER DUCT SIZES.

USED FOR COST ESTIMATE

FERMENTER ALTERNATE 2


ADVANTAGE:
GOOD DILUTION AIR CONTROL

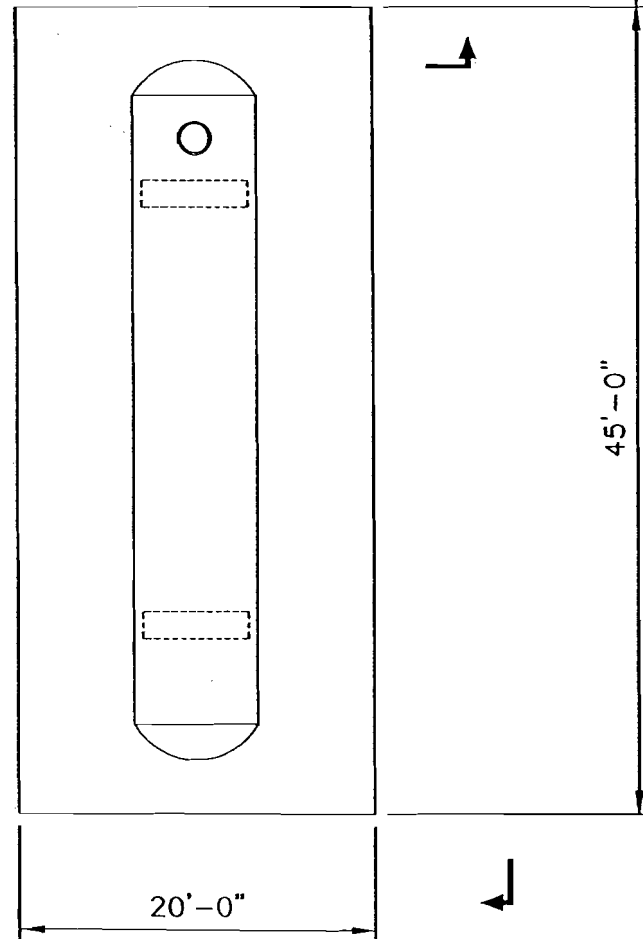
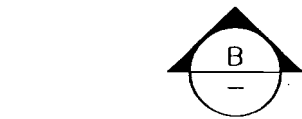
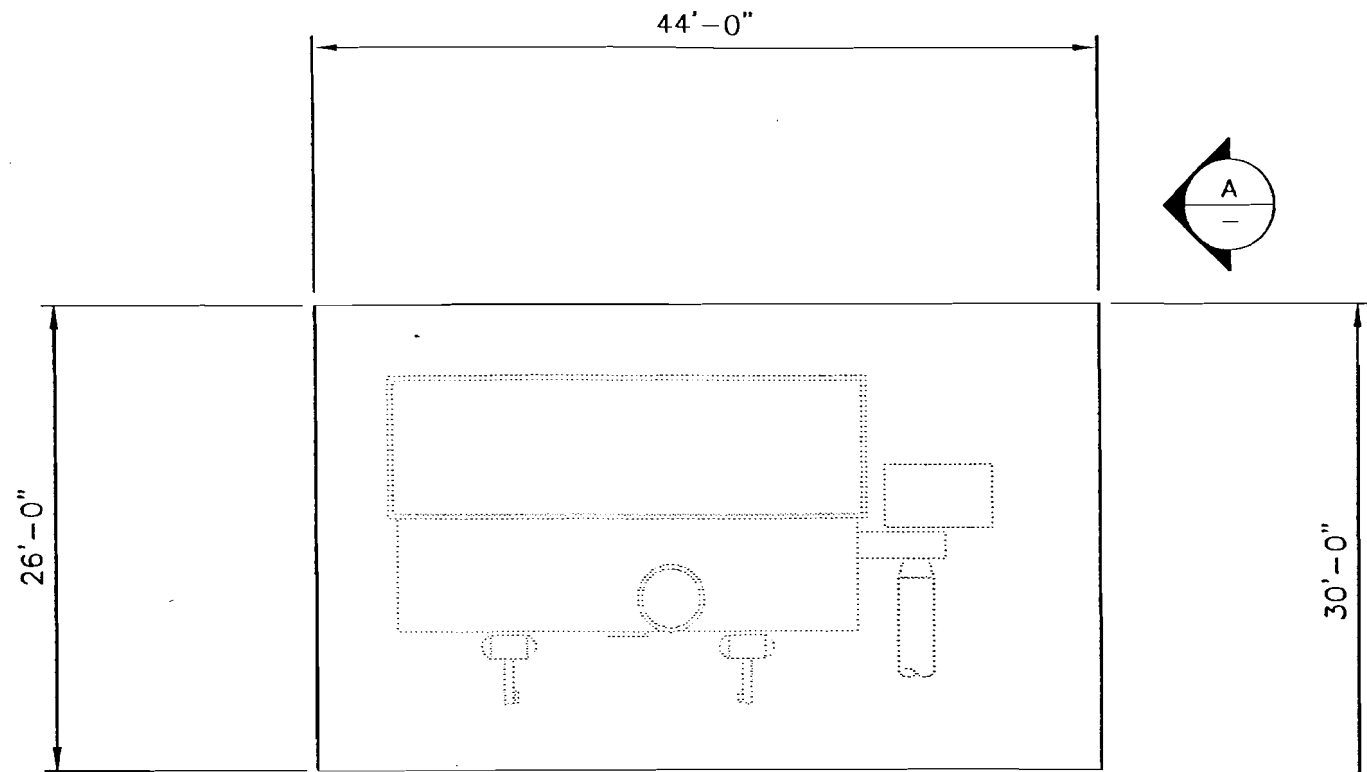
DISADVANTAGE:
LARGER DUCT SIZES, COST

FERMENTER ALTERNATE 3

ADVANTAGE:
GOOD DILUTION AIR CONTROL, SMALLER DUCT SIZES

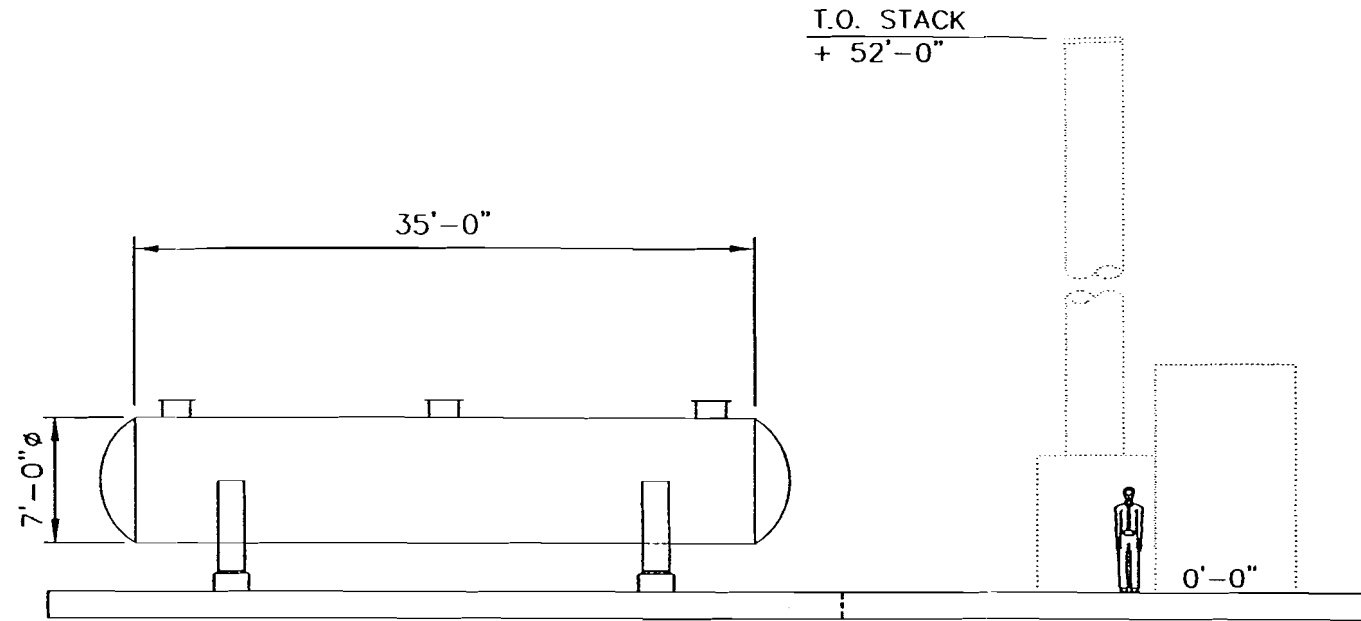
DISADVANTAGE:
TANK MUST BE VAPOR TIGHT

E. & J. GALLO WINERY <small>400 8th St. N.W. Modesto, CA 95231 (916) 941-3111</small>		FERMENTER VENT OPTIONS FERMENTER VOC ABATEMENT	SCALE: NONE DRAWING NUMBER: SK-30892-007 PROJECT NUMBER:
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ISSUED FOR COST ESTIMATE 5/20/03 RH	ISSUED FOR 30% REVIEW 4/12/03 RH		
REV. BY: PS A B	DESCRIPTION DATE CKD		
REFERENCE DRAWINGS			
			

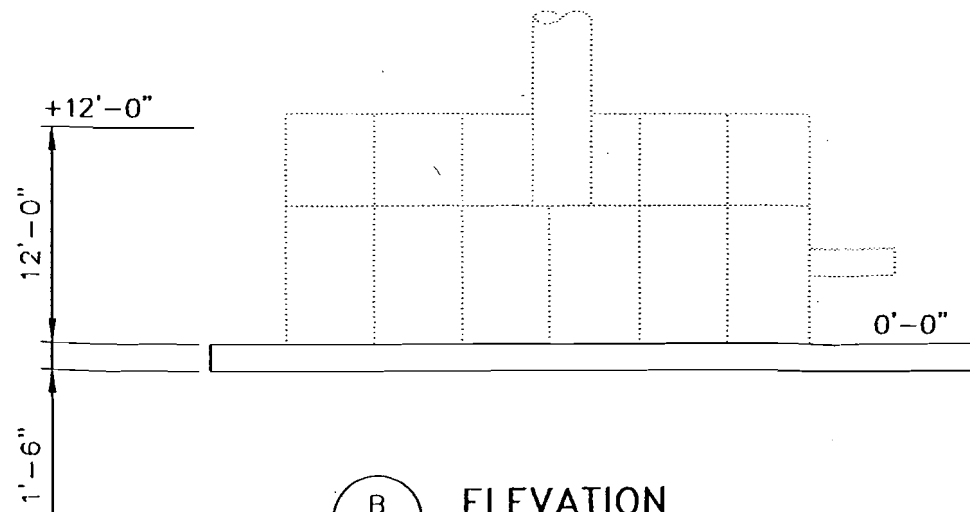


VOC "1" THRU "4":
 WIDTH 15'-0"
 LENGTH 26'-0"
 HEIGHT 13'-0"
 STACK DIA. 3'-3"
 STACK HEIGHT 40'-0"
 WEIGHT 101,000 LBS

VOC 1 THRU 4- ARRANGEMENT PLAN



A ELEVATION
 SCALE: 3/32"=1'-0"



B ELEVATION
 SCALE: 3/32"=1'-0"

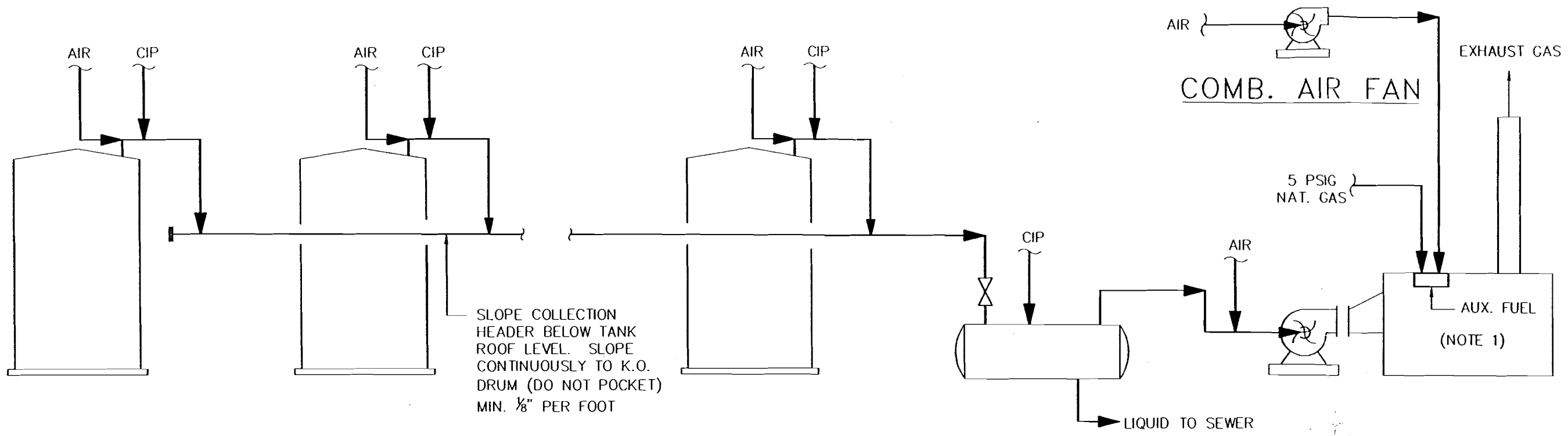
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CHECKED BY: RH		DATE: 4-15-05	FERMENTER VOC ABATEMENT	
ENGR. APPR.:		DATE:	2005	
PROJ. ENGR. APPR. DATE:		SCALE: NONE	PROJECT NUMBER 30892	
RELEASE APPR. DATE:		SHEET NUMBER SK-S13		
PROJECT NUMBER 30892		SHEET 1 OF 1		
<p>E. & J. GALLO WINERY P.O. BOX 1130 MODESTO, CA 95350 (209) 541-3111</p> <p>The user is not authorized to reproduce or distribute this information without the express written permission of the owner.</p>				
REV.	BY	DESCRIPTION	CHKD.	DATE
6	WL	ISSUED FOR COST ESTIMATE	RH	3/20/05
5	WL	ISSUED FOR SOB REVIEW	RH	4-13-05
REFERENCE DRAWINGS				
DWG. NO.				



PRELIMINARY

Eichleay
 Engineers Inc. of California
 1390 Willow Pine Road, Suite 600, Concord, Ca. 94520
 (925) 669-7000 - FAX (925) 669-7008

EEL JOB NO: 30892



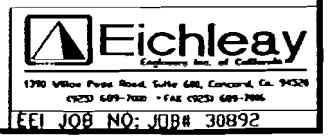
FERMENTER #1 FERMENTER #2 FERMENTER #n VAPOR/LIQUID SEPARATOR (K.O.DRUM) BLOWER RTO UNIT

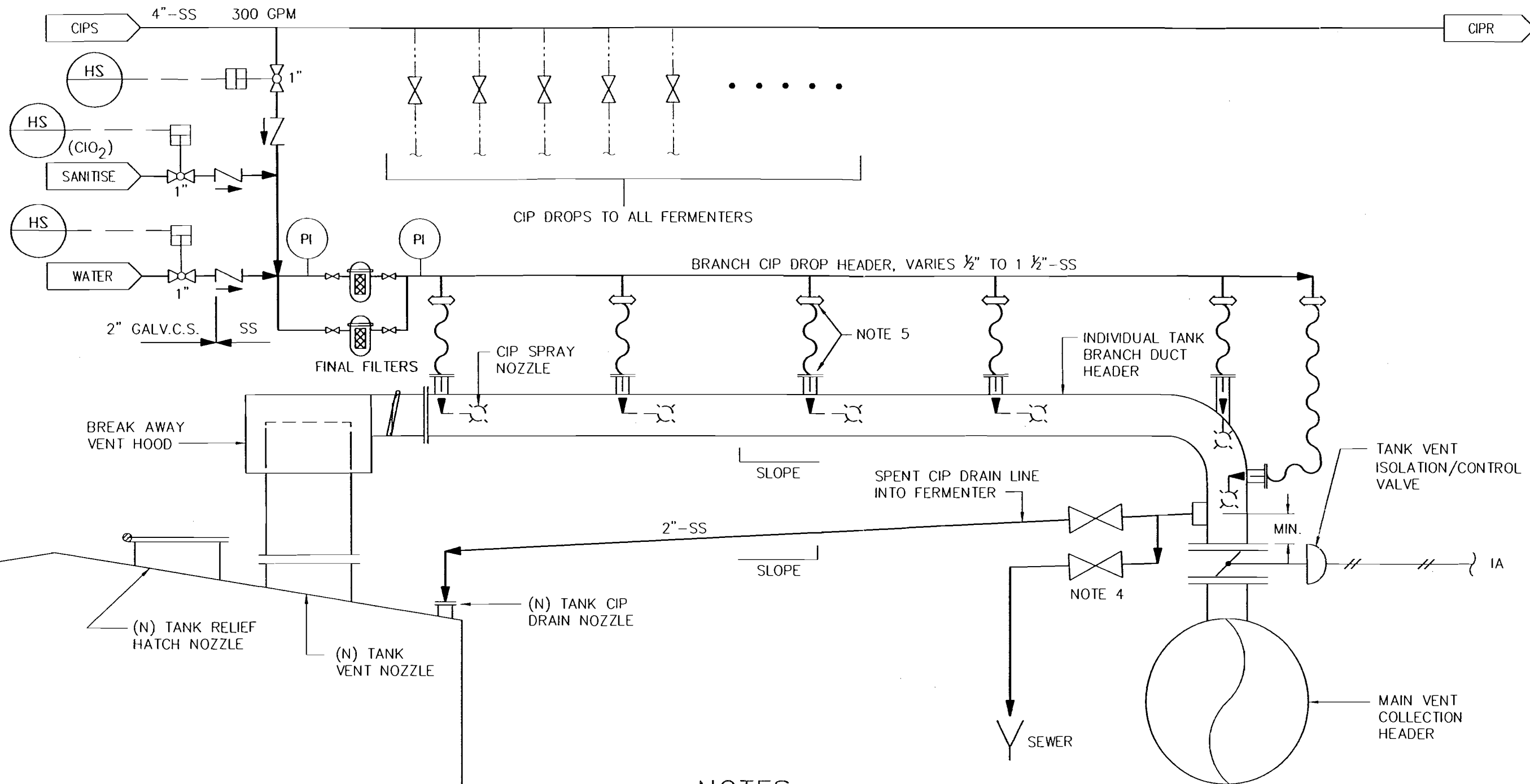
SLOPE COLLECTION
 HEADER BELOW TANK
 ROOF LEVEL. SLOPE
 CONTINUOUSLY TO K.O.
 DRUM (DO NOT POCKET)
 MIN. 1/8" PER FOOT

NOTES

1. RTO DILUTION AIR CONTROLS
 - A. ADD COOLING AIR AT ≥ 30% LEL (9,840 PPM ETHANOL)
 - B. ADD COMBUSTION AIR TO MAINTAIN ≥ 4% OXYGEN IN RTO VAPOR INLET
 - C. ADD SUPPLEMENTAL FUEL IF RTO VAPOR INLET IS < 3% LEL (984 PPM ETHANOL)

E. & J. GALLO WINERY <small>P.O. Box 1130 Modesto, CA 95353 (209) 341-3111</small>		PROCESS FLOW DIAGRAM FERMENTER VAPOR COLLECTION SYSTEM FERMENTER VOC ABATEMENT
DRAWN BY: PS	CHECKED BY: PS	DATE: 5-12-03
ENGR. APPR.	PROJ. ENGR. APPR.	RELEASE DATE:
No work in the property of E. & J. Gallo Winery and its licensees shall be used in any other project without the written consent of E. & J. Gallo Winery.		SCALE: NONE DRAWING NUMBER: SK-30892-003 PROJECT NUMBER: SW-1 OF 1
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B	ISSUED FOR COST ESTIMATE	5/20/03
A	ISSUED FOR SOX REVIEW	4/12/03
DWG. NO.		REFERENCE DRAWINGS





NOTES

1. MANUAL CIP CYCLE PERFORMED AFTER EACH FERMENTATION BATCH CONSISTS OF:
 - A. TWO X 5 MINUTE BURSTS W/CIP (2% KOH @ 140°F.)
 - B. ONE X 10 MINUTE BURST W/WATER
2. VENT DUCT CIP CYCLE TO BE DONE SIMULTANEOUS WITH TANK CIP CYCLE.
3. DUCT SIZE, CIP FLOW AND NUMBER OF NOZZLES VARIES WITH FERMENTER SIZE AND DUCTING LAYOUT.
4. DRAIN FOR FERMENTER DURING FERMENTATION.
5. NOZZLES TO BE REMOVABLE FOR CLEANING AND MAINTENANCE.

FERMENTER
TANK

TYPICAL FERMENTER DUCT CIP DETAIL
FERMENTER VOC ABATEMENT

DATE:	DATE:	DATE:	DATE:
6/17/05	4-12-05	4-12-05	4-12-05
PS	ENGR. APPR.	PROJ. ENGR. APPR.	RELEASE APPR.
PS	ENGR. APPR.	PROJ. ENGR. APPR.	RELEASE APPR.

E. & J. GALLO WINERY
P.O. BOX 1130
MODesto, CA 95333
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ISSUED FOR REPORT	6/17/05	CRD.	DATE
ISSUED FOR COST ESTIMATE	5/20/05	PS	DATE
ISSUED FOR S&R REVIEW	4/12/05	PS	DATE
REV. BY		PS	DATE
DESCRIPTION			
DWG. NO.			
REFERENCE DRAWINGS			



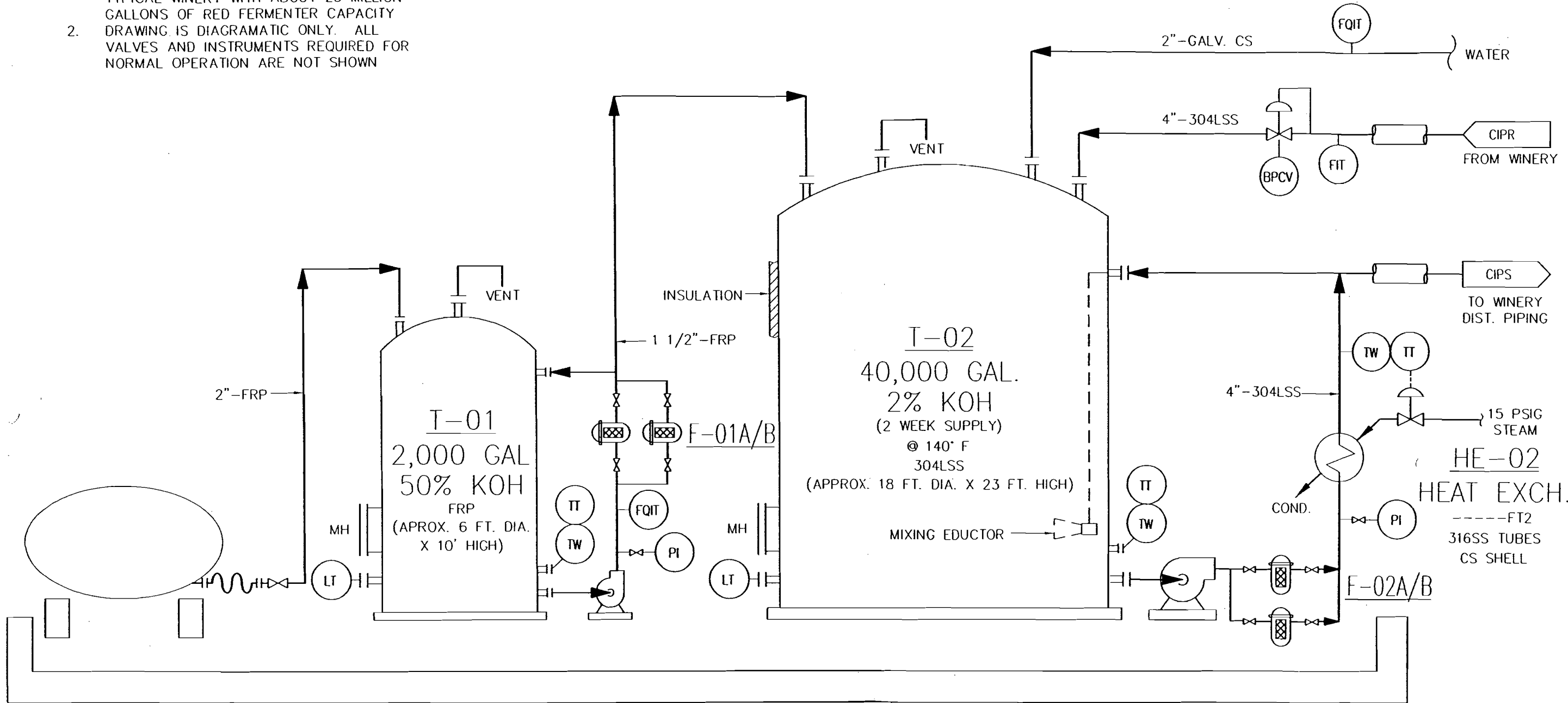
Eichleay
Engineers Inc. of California

1276 Wilcox Pass Road, Suite 400, Concord, CA 94501
 (925) 669-7000 • FAX (925) 669-7005

EEI JOB NO: JOB# 30892

NOTES

- EQUIPMENT SIZES SHOWN ARE FOR A TYPICAL WINERY WITH ABOUT 25 MILLION GALLONS OF RED FERMENTER CAPACITY
- DRAWING IS DIAGRAMATIC ONLY. ALL VALVES AND INSTRUMENTS REQUIRED FOR NORMAL OPERATION ARE NOT SHOWN



<p>TANK TRUCK 50% KOH (DELIVER 1500 GAL. ±EVERY 2 WEEKS)</p>	<p>P-01 TRANSFER PUMP 20 GPM @ 50 FT. 50% KOH FRP 1 HP</p>	<p>F-01A/B 50%KOH FILTER RATED 20 GPM/150PSIG FRP 20 MICRON</p>	<p>CONCRETE CONTAINMENT WITH COATING (APPROX. 40' X 60' X 2.5' CURB)</p>	<p>P-02 CIP PUMP 300 GPM @ 200 FT. 2% KOH 316SS 25 HP</p>	<p>F-02A/B CIP FILTERS RATED 300 GPM/150PSIG 304SS 20 MICRON</p>
---	---	--	--	--	---

E. & J. GALLO WINERY
4500 ZEPHYRUS AVE.
MODOCA, CA 95959
(916) 441-1111

PROCESS FLOW DIAGRAM
BULK CIP MAKE-UP
FERMENTER VOC ABATEMENT

DATE: 4-2-05
CHECKED BY: PS
ENGR. APPR.: RM
PROJ. ENGR. APPR.: DATE:
RELEASE APPR.: DATE:

SCALE: NONE
DRAWING NUMBER: SK-30892-004
PROJECT NUMBER:

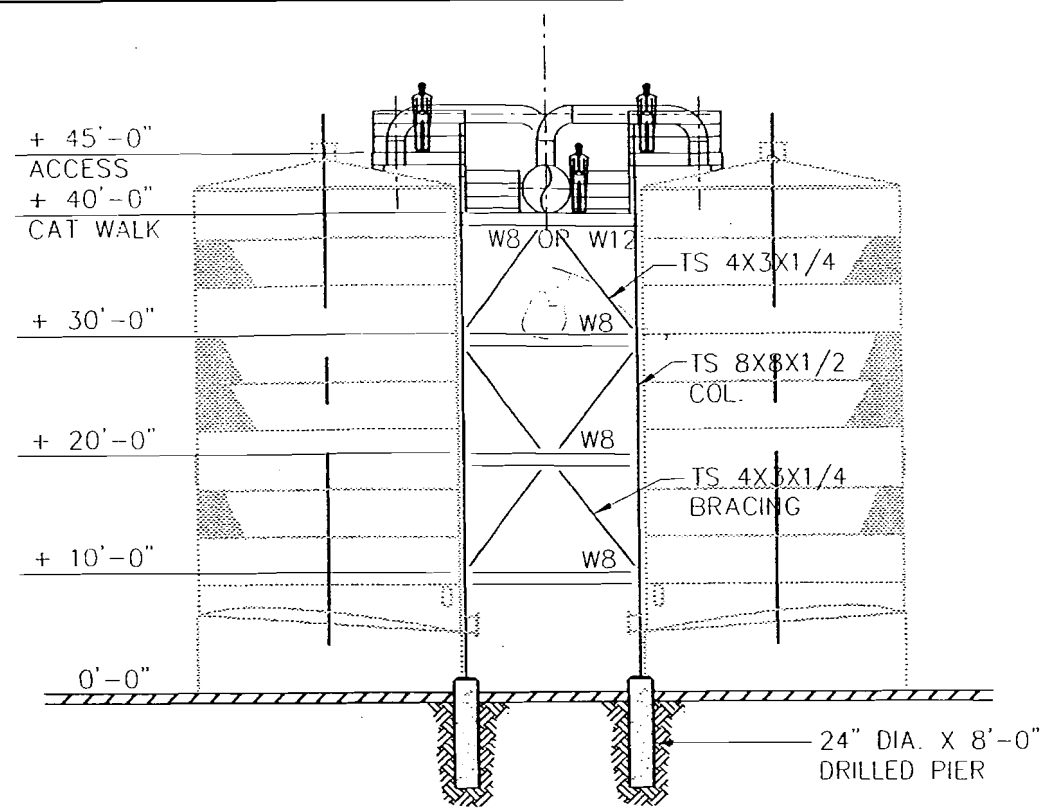
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ISSUED FOR COST ESTIMATE
DATE: 4/12/05
ISSUED FOR SUB REVIEW

DESCRIPTION
REV. BY
CRD. DATE

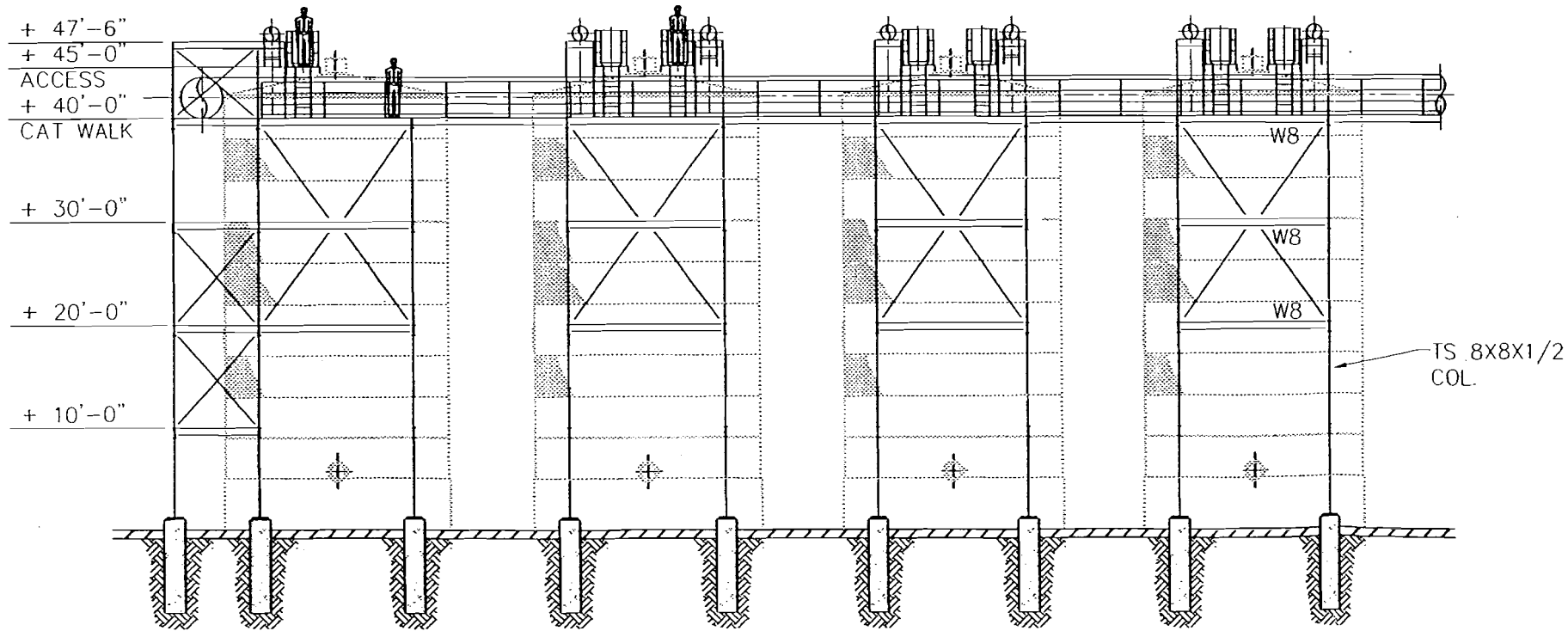
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TYP. CROSS SECTION

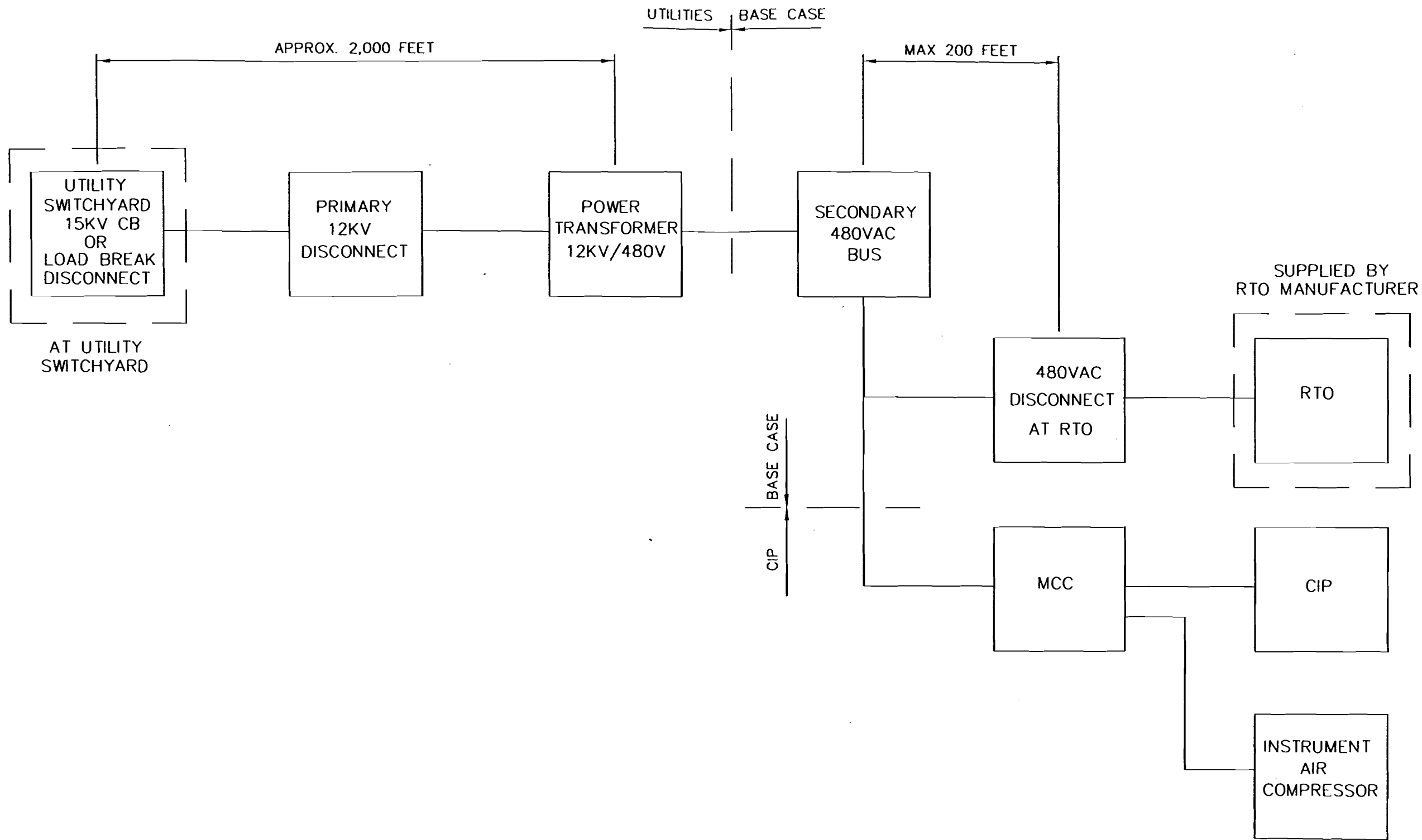


TYPICAL LOGITUDINAL SECTION

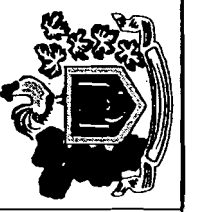
E. & J. GALLO WINERY 6550 HWY 113 WOODBRIDGE, CA 94593 (925) 941-3111		DRAWN BY: WJ CHECKED BY: WJ ENGR. APPR.: WJ PROJ. ENGR. APPR.: WJ RELEASE APPR.: WJ	DATE: 4-8-03 DATE: 4-8-03 DATE: 4-8-03 DATE: 4-8-03 DATE: 4-8-03
TYP. DUCT SUPPORT FRAMING DETAILS FERMENTER VOC ABATEMENT 2005		SCALE: NONE DRAWING NUMBER: SK-S12 PROJECT NUMBER: 30892	SHEET: 1 OF 1
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B WJ ISSUED FOR COST ESTIMATE A WJ ISSUED FOR SOE REVIEW	3/20/03 4-12-03	REVISIONS	
REV. BY: WJ DESCRIPTION:	CKD. DATE:	REVISIONS	

PRELIMINARY

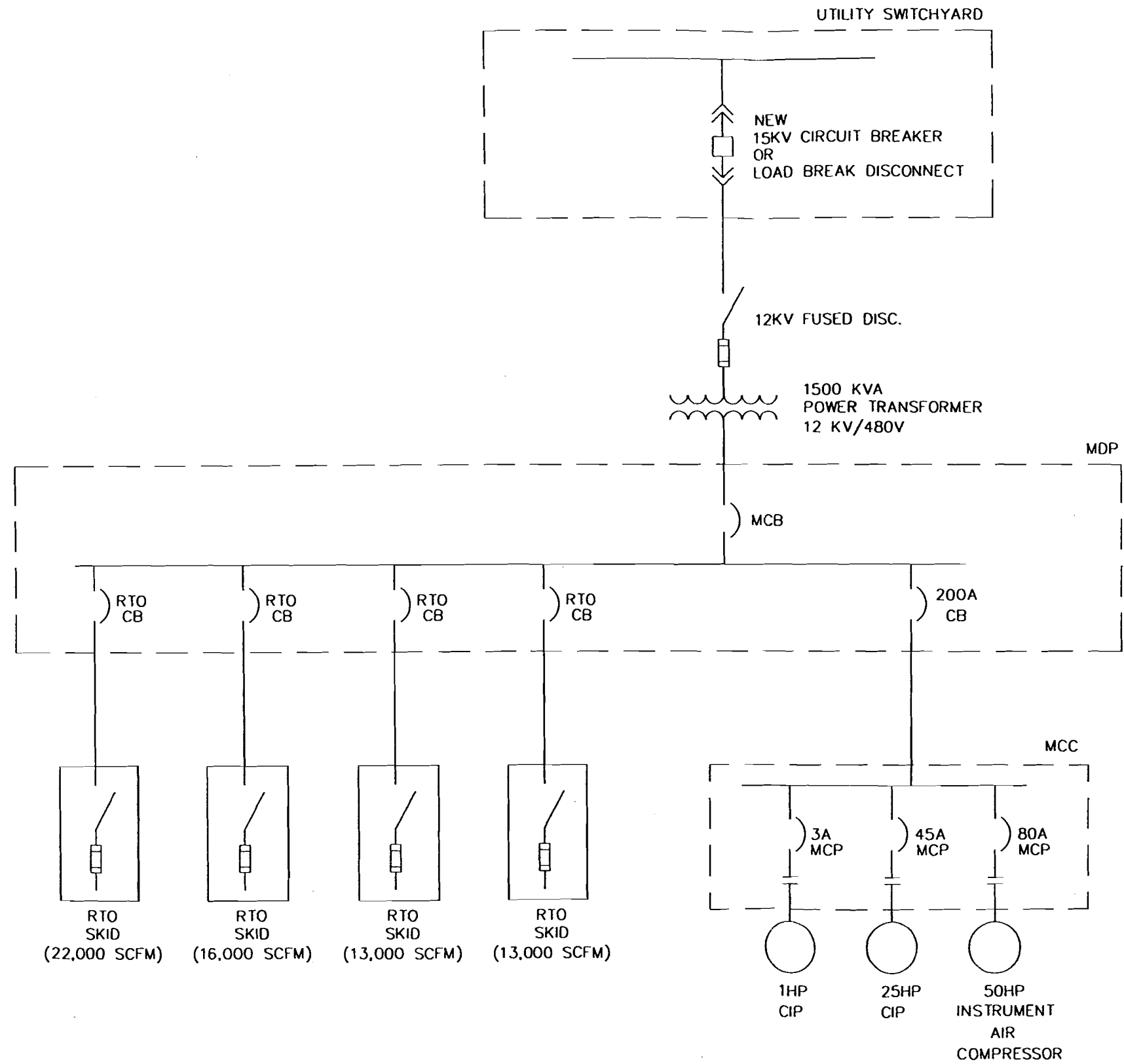
Eichleay
 1370 Wilson Pike Road, Suite 600, Concord, CA 94530
 (925) 697-7000 • FAX (925) 697-7006
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CHECKED BY: [] DATE: 6-17-05		DRAWING NUMBER: 30892-SK-E02	
ENGR. APPR: [] DATE: []		SCALE: NONE	
PROJ. ENGR. APPR: [] DATE: []		PROJECT NUMBER: 30892	
RELEASE APPR: [] DATE: []		SHEET NUMBER: 1 OF 1	
E. & J. GALLO WINERY P.O. BOX 110 WYOMING, WY 82001			
The price of the drawings of E. & J. Gallo Winery and its related entities is the property of E. & J. Gallo Winery and its related entities and shall remain the property of E. & J. Gallo Winery and its related entities in the event of any change of ownership or control of the winery.			
ISSUED FOR REPORT	6/17/05	CKD.	DATE
ISSUED FOR COST ESTIMATE	3/29/05		
REV. BY	DESCRIPTION		
REFERENCE DRAWINGS			
DWG. NO.			



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DATE: 4-20-03	DATE: 4-20-03	DATE: 4-20-03	DATE: 4-20-03
DRAWN BY: RW	CHECKED BY: RH	ENGR. APPR.:	PROJ. ENGR. APPR.:
RELEASE DATE:	SCALE: NONE	DRAWING NUMBER: 30892	PROJECT NUMBER: 30892

ELECTRICAL SINGLE LINE

REV.	BY	DESCRIPTION	CKD.	DATE
B	NEW	ISSUED FOR REPORT		8/17/03
A	RW	ISSUED FOR COST ESTIMATE		5/20/03

REFERENCE DRAWINGS

DWC. NO.

Eichleay
 Engineers Inc. of California
 1300 Wilton Place Road, Suite 800, Concord, CA 94520
 (925) 689-7000 • Fax (925) 689-7008

Appendix S

BACT Guideline 5.4.13 and Top-Down Analysis for Winery Storage Tanks

San Joaquin Valley
Unified Air Pollution Control District

Best Available Control Technology (BACT) Guideline 5.4.13*

Last Update: 10/6/2009

Wine Storage Tank

Pollutant	Achieved in Practice or contained in the SIP	Technologically Feasible	Alternate Basic Equipment
VOC	1. Insulation or Equivalent**, Pressure Vacuum Relief Valve (PVRV) set within 10% of the maximum allowable working pressure of the tank; "gas-tight" tank operation; and continuous storage temperature not exceeding 75 degrees F, achieved within 60 days of completion of fermentation.	1. Capture of VOCs and thermal or catalytic oxidation or equivalent (98% control) 2. Capture of VOCs and carbon adsorption or equivalent (95% control) 3. Capture of VOCs and absorption or equivalent (90% control) 4. Capture of VOCs and condensation or equivalent (70% control)	

**Tanks made of heat-conducting materials such as stainless steel may be insulated or stored indoors (in a completely enclosed building, except for vents, doors and other essential openings) to limit exposure of diurnal temperature variations. Tanks made entirely of non-conducting materials such as concrete and wood (except for fittings) are considered self-insulating.

BACT is the most stringent control technique for the emissions unit and class of source. Control techniques that are not achieved in practice or contained in a state implementation plan must be cost effective as well as feasible. Economic analysis to demonstrate cost effectiveness is required for all determinations that are not achieved in practice or contained in an EPA approved State Implementation Plan.

***This is a Summary Page for this Class of Source - Permit Specific BACT Determinations on Next Page(s)**

Top Down BACT Analysis for VOC Emissions:

Step 1 - Identify All Possible Control Technologies

The SJVUAPCD BACT Clearinghouse [guideline 5.4.13, 3rd quarter 2009](#), identifies achieved in practice and technologically feasible BACT for [wine storage tanks](#) as follows:

- 1) Insulation or Equivalent**, Pressure Vacuum Relief Valve (PVRV) set within 10% of the maximum allowable working pressure of the tank; "gas-tight" tank operation; and continuous storage temperature not exceeding 75 degrees F, achieved within 60 days of completion of fermentation.
- 2) Capture of VOCs and thermal or catalytic oxidation or equivalent (98% control)
- 3) Capture of VOCs and carbon adsorption or equivalent (95% control)
- 4) Capture of VOCs and absorption or equivalent (90% control)
- 5) Capture of VOCs and condensation or equivalent (70% control)

***Tanks made of heat-conducting materials such as stainless steel may be insulated or stored indoors (in a completely enclosed building, except for vents, doors and other essential openings) to limit exposure of diurnal temperature variations. Tanks made entirely of non-conducting materials such as concrete and wood (except for fittings) are considered self-insulating.*

Step 2 - Eliminate Technologically Infeasible Options

None of the above listed technologies are technologically infeasible.

Step 3 - Rank Remaining Control Technologies by Control Effectiveness

Rank by Control Effectiveness			
Rank	Option	Control	Overall Capture & Control Efficiency ¹
1	2	Capture of VOCs and thermal or catalytic oxidation	98 %
2	3	Capture of VOCs and carbon adsorption	95 %
3	4	Capture of VOCs and absorption.	90 %
4	5	Capture of VOCs and condensation	70 %
5	1	Insulated tank, pressure/vacuum valve set within 10% of the maximum allowable working pressure of the tank, "gas tight" tank operation and 75 °F tank temperature control as defined in District Rule 4694. (Achieved in Practice and Industry Standard)	0 %

¹ Relative to "industry standard"

Step 4 - Cost Effectiveness Analysis

A cost-effective analysis is performed for each control technology which is more effective than meeting the requirements of District Rule 4694 plus tank insulation (achieved-in-practice BACT), as proposed by O'Neill. The cost-effectiveness analysis will be performed based on the following:

- Since the most cost effective approach will be achieved by installing a common control device for multiple tanks, the analysis will be based on this approach.
- To expand the scope and generality of this BACT, the cost-effectiveness analysis will be based on a hypothetical "industry-typical" storage tank operation consisting of a battery of twelve (12) storage tanks each with a capacity of 200,000 gallons. Total annual throughput for the hypothetical tank battery is 39.6 million gallons per year based on an individual annual throughput of 3,300,000 gallons per year each (equivalent to almost 17 turns per year of each storage tank versus an estimated industry average of 6 turns per tank²). Total throughput subject to VOC control by a common VOC control device is thus 39.6 MMgal/year. Based on economies of scale, it is obvious that any control found to not be cost-effective at this level of throughput would be even less cost-effective at lower capacities (such as proposed for this project with a total annual throughput of 5.95 million gallons per year).

Industry Standard

During the development of District Rule 4694, it was determined that use of pressure/vacuum valves and some level of refrigeration on wine storage tanks is a standard operation for large wineries in the San Joaquin Valley. Additionally, essentially all storage tanks are insulated. This was directly confirmed with four large wineries: Mission Bell (Madera), Gallo-Livingston, Bronco, and Robert Mondavi. Based on this, the wine storage tank VOC control requirements of District Rule 4694 and tank insulation are also determined to be "industry standard".

The emission factor for "industry standard" operation is determined based on Table 1 of the District's FYI-114, Estimating Emissions from Wine Storage Tanks ([Appendix A](#)), for an insulated storage tank with up to 20% ethanol content in the wine being stored:

$$E_f \text{ (industry standard)} = 0.297 \text{ lb-VOC/1000 gal of wine throughput}$$

Uncontrolled emissions for Twelve-Tank Battery

$$\begin{aligned} \text{Uncontrolled Emissions} &= \text{Gallons Throughput/year} \times 0.297 \text{ lb-VOC/1000 gallons} \\ &= (39.6 \times 10^6 \text{ gal/year}) \times (0.297 \text{ lb-VOC/1000 gal}) \end{aligned}$$

$$\text{Uncontrolled Emissions} = 11,761 \text{ lb/year}$$

Capture of VOCs with Thermal or Catalytic Oxidation/ Carbon Adsorption/Absorption or Condensation (Options 2,3,4, and 5)

A common feature of all of these options is that they require installation of a collection system for delivering the VOC's from the tanks to the common control device. The analysis below indicates that these options are not cost effective by showing that just the

² Per discussions with the Wine Institute (Bob Calvin of Constellation Wines) during Rule 4694 development (8/16/05)

annualized direct cost for the ductwork of the collection system and supporting structural steel and foundations alone is too large, when considered at the District's cost effectiveness threshold for VOC BACT, to justify the capital investment required by these options. This approach ignores additional major costs for the actual control device and its installation and for equipment sterilization systems for ductwork and control device, instrumentation and control systems for isolation of individual tanks in the battery, site specific factors due to limited plot space (known to be a significant factor at all wineries), and operating and maintenance costs for each system. Should all these additional cost factors be included, the calculated cost effectiveness would be substantially higher than indicated below.

a. Control Efficiency

Option 2 is capable of a 98% reduction in VOC emissions while the remaining options under consideration have lesser control efficiencies. Showing that all of the options under consideration are not cost effective at a 98% reduction level based on capital investment requirements of ductwork and steel alone is adequate since options other than thermal/catalytic oxidation would be even less cost effective at their actual (lower) reduction levels.

$$\begin{aligned} \text{Annual Emission Reduction} &= \text{Uncontrolled Emissions} \times 0.98 \\ &= 11,761 \text{ lb-VOC/year} \times 0.98 \\ &= 11,526 \text{ lb-VOC/year} \\ &= 5.76 \text{ tons-VOC/year} \end{aligned}$$

b. Capital Investment For Installation of a VOC Collection System

Design and Estimate Basis:

- The basis and approach for the capital cost estimate for ductwork and support steel is summarized in BACT Attachment 1.
- The collection system consists of stainless steel plate ductwork (stainless steel is required due to cleanliness and sterilization requirements for wine quality considerations and due to the food grade product status) with isolation valving, connecting twelve 200,000 gallon tanks to a common manifold system which ducts the combined vent to the common control device. The cost of dampers and isolation valving, installed in the ductwork, will not be included in the cost estimate.
- A minimum duct size is established at 6 inches diameter at each tank to ensure minimal backpressure of the tank during filling operations and to provide adequate strength for spanning between supports. The main header is 12" diameter to handle the potential for simultaneously venting all tanks based on a potential fill rate of 1000 gpm for each tank (per applicant) and a duct velocity of 2000 feet per minute.
- The ductwork is designed with features to facilitate clean-in-place (CIP) operation to allow for periodic sterilization procedures as required for food grade products. The CIP system includes strategically placed spray nozzles on the ductwork for injecting sterilizing solutions into the system. Cost impacts to install CIP systems to clean the ducting are not included in the cost estimate.
- The ductwork is supported on a structural steel piperack mounted on drilled concrete piers, running through the new tank battery. Ducting elevations are established to allow continuous free draining to the separator located at the control device.

- Unit Installed Costs for Ductwork: A direct cost estimate for 12” diameter stainless steel ductwork, installed in a San Joaquin Valley winery, was taken from a study prepared by Eichleay Engineering for the Wine Institute in conjunction with development of District Rule 4694.³ The estimate is based on 2nd quarter 2005 dollars, and includes fittings, miscellaneous duct supports and other materials plus field labor costs required to install the ductwork, but does not include other associated indirect costs such as construction management, engineering, owner’s cost, contingency, etc. BACT Attachment 1 presents the development of unit installed costs for stainless steel ducting based on the costs derived from the Eichleay estimate.
- Linear feet of ducting required was extracted from the Eichleay Estimate for a similar system at Gallo-Livingston (see BACT Attachment 1).
- Costs for structural steel supports and foundations were extracted from the Eichleay Estimate for a similar system at Gallo-Livingston (see BACT Attachment 1).
- Sales tax of 8% was applied to all materials.
- Indirect costs include Engineering, Construction Expense and Contractor’s Fee and Contingency. Factors for these costs are taken from Peters & Timmerhaus⁴.
- Capital costs taken from the Eichleay estimate are 2005 dollars. These are escalated to 2009 based on 3% overall escalation per year.

Capital Investment (for ductwork and steel supports)

Fixed Capital Investment is summarized in the following table:

³ Eichleay Engineers of California, Fermenter VOC Emissions Control Cost Estimate (Revision 1), Eichleay Project Numbers 30892 and 30913, June 30, 2005

⁴ Peters & Timmerhaus, Plant Design and Economics for Chemical Engineers, 2nd Edition, McGraw-Hill, 1968, p.140.

Fixed Capital Investment for Options 2, 3, 4 and 5

Item	Qty	Unit	Unit Material Cost	Total Item Material Cost	Unit Labor Cost	Total Item Labor Cost	Unit Subcontract Price	Total Item Subcontract Cost	Total Item Direct Cost
<u>Direct Cost</u>									
6" Dia. Ducting	75	ft	\$32.11	\$2,408	\$29.20	\$2,190			\$4,598
12" Dia. Ducting	870	ft	\$75.33	\$65,537	\$68.49	\$59,586			\$125,123
Drilled Piers	32	ea.					\$1,000.00	\$32,000	\$32,000
Structural Steel Supports	1	lot	\$45,273	\$287,630	\$45,273	\$45,273			\$332,903
Direct Cost Subtotals				\$355,575		\$107,049		\$32,000	\$494,624
Sales Tax				\$28,446					\$28,446
Total Direct Cost				\$384,021		\$107,049		\$32,000	\$523,070
<u>Indirect Costs</u>									
Engineering @ 15% of Direct Cost									\$78,461
Construction Expense and Contractor's Fee @ 20% of Direct Cost									\$104,614
Contingency @ 15% of Fixed Capital Investment									\$124,614
Fixed Capital Investment (2005 Cost)									\$830,759
Escalation to 2009 @ 3%/year									\$104,268
Fixed Capital Investment (2009 Cost)									\$935,027

Annualized Capital Investment and Cost Effectiveness (based on ductwork):

Annualized Capital Investment = Initial Capital Investment x Amortization Factor

Amortization Factor = 0.163 per District policy, amortizing over 10 years at 10%

Therefore,

Annualized Capital Investment = \$935,027 x 0.163 = \$152,409

Cost Effectiveness = Annualized Cost/Annual Emission Reductions

Cost Effectiveness = \$152,409/5.76 tons-VOC = \$26,500/ton-VOC

As shown above, the cost of VOC reduction by capture of VOCs with thermal or catalytic oxidation, carbon adsorption, absorption or condensation would be greater than the \$17,500/ton cost effectiveness threshold for VOC in the District BACT policy, based only on the direct cost required for the collection ducting. Therefore these options are not cost-effective and will not be considered for this project.

Step 5 - Select BACT

All identified feasible options with control efficiencies higher than the option proposed by the facility have been shown to not be cost effective. The facility has proposed Option 1, insulated tank, pressure/vacuum valve set within 10% of the maximum allowable working pressure of the tank, "gas tight" tank operation and achieve and maintain a continuous storage temperature not exceeding 75 °F within 60 days of completion of fermentation. These BACT requirements will be placed on the ATC as enforceable conditions.

Attachments:

BACT 5.4.13 Attachment 1: Development of Direct Costs for Installation of a VOC Collection System on a Battery of Wine Storage Tanks

BACT 5.4.13 Attachment 2: Plot Plan for Gallo-Livingston (Eichleay Study)

BACT 5.4.13 Attachment 3: Ducting Costs for VOC-2 (Eichleay Study)

BACT 5.4.13 Attachment 4: Structural Steel Costs for VOC-2 (Eichleay Study)

BACT 5.4.13 Attachment 5: Foundation Costs for VOC-2 (Eichleay Study)

BACT 5.4.13 Attachment 1

Development of Direct Costs for Installation of a VOC Collection System on a Battery of Wine Storage Tanks

Background

During the development of District Rule 4694 (Wine Fermentation and Storage Tanks), The Wine Institute commissioned a study by Eichleay Engineers of California to develop costs for installation of VOC controls on all wine fermentation tanks at the Gallo winery located at Livingston, CA. The SJVAPCD participated in development of the study and in the review of the final draft. The District reviewed this estimate (Eichleay study) in conjunction with the development of District Rule 4694 (see Appendix C, Final Draft Staff Report - Rule 4694, December 15, 2005). The District's review indicated that, although the District took issue with various scope elements of the overall estimate, the estimating methodology employed appears to be fundamentally sound and follows accepted practice in the engineering and construction industry, accurately estimating the material quantities required for the stated scope and applying reasonable unit rates and costs for materials and labor for development of direct costs.

The Eichleay study developed detailed direct cost estimates for four separate tank batteries at Gallo-Livingston; VOC-1, '-2, '-3 and '-4 (see plot diagram in Attachment A). The direct cost estimate scope for each battery included a stainless steel ducting manifold system connected to a VOC control device and structural steel ducting supports with associated foundations. VOC-2 is a tank battery consisting of twelve (12) 200,000 gallon capacity tanks, identical to the hypothetical "industry-typical" tank battery installation which forms the basis for the cost effectiveness calculations for this BACT determination. The estimates of ducting, steel supports and foundations prepared in the Eichleay study for VOC-2 can be used as a basis to establish costs for the cost effectiveness evaluation required by this BACT determination.

Approach and Estimate Basis

Ducting

Attachment B is the detailed direct cost estimate from the Eichleay study for ducting for VOC-2 (annotated to indicate the required subtotals). Since VOC-2 at Gallo-Livingston consists of twelve fermentation tanks rather than storage tanks, the diameter of the estimated ductwork is larger than required for storage-only tanks due to the much larger vent rate from fermentation. However, since the tank sizes and layout considerations would not be affected by tank utilization, the Eichleay estimate of total linear footage and duct fittings ductwork can be utilized directly. The estimate details in Attachment B are utilized in the following manner to develop ducting costs for the "industry typical" tank battery:

- Linear feet of ductwork required is taken directly from the Eichleay estimate for VOC-2 (Attachment B). Linear feet required for individual branch connections to each tank is given by the footage of 12" diameter ducting while the linear footage for the main header is represented by the balance of the ductwork for VOC-2. Based on this approach, 75 linear feet of ducting is required for branch connections to the tanks while 870 feet of ducting is required for the main headers and the ducting run to the control device. Since the "industry-typical" ducting for storage tanks has been determined to be 6" diameter for branch connections and 12" diameter for the main header, the following material requirements are established for the "industry-typical" storage tank battery:

6" diameter ducting: 75 linear feet
12" diameter ducting: 870 linear feet

- Unit direct cost (\$ per foot) of 12" diameter ducting can be determined by adding the labor and material costs required and dividing by the total linear footage of the particular diameter of ducting included in the estimate. For the 75 linear feet of 12" diameter ducting included in the Eichleay estimate for VOC-2, total labor and material costs were estimated at \$5,137 and \$5,650 respectively. Dividing each figure by 75 yields the unit labor and material costs for 12" diameter ducting:

Unit labor cost for 12" ducting: \$68.49/ft
Unit material cost for 12" ducting: \$75.33/ft

- The Eichleay estimate did not include estimates of direct cost for 6" diameter duct. Therefore, it is necessary to develop a cost by appropriate factoring of the 12" diameter cost. To adjust the direct cost to a 6" system, cost equations for stainless steel plate ductwork are taken from the EPA Air Pollution Control Manual, Section 2, Chapter 1, Table 1.9, which indicates a cost equation for stainless steel plate duct as follows:

$$\text{Duct Cost} = 6.29 \times (\text{Duct Diameter}_{\text{inches}})^{1.23}$$

Using this equation form, it is apparent the relative cost of 6" duct versus 12" duct can be calculated as follows:

$$6" \text{ Duct Cost} = 12" \text{ Duct Cost} \times (6/12)^{1.23}$$

Since the EPA cost manual develops total direct cost based on applying additional factors to the duct cost, the use of the above factor for adjustment of the total direct cost is consistent with EPA cost estimation methods.

Therefore,

$$\text{Unit Labor Cost for 6" Duct} = \$68.49 \times (6/12)^{1.23} = \$29.20/\text{linear foot}$$

$$\text{Unit Material Cost for 6" Duct} = \$75.33 \times (6/12)^{1.23} = \$32.11/\text{linear foot}$$

Structural Steel

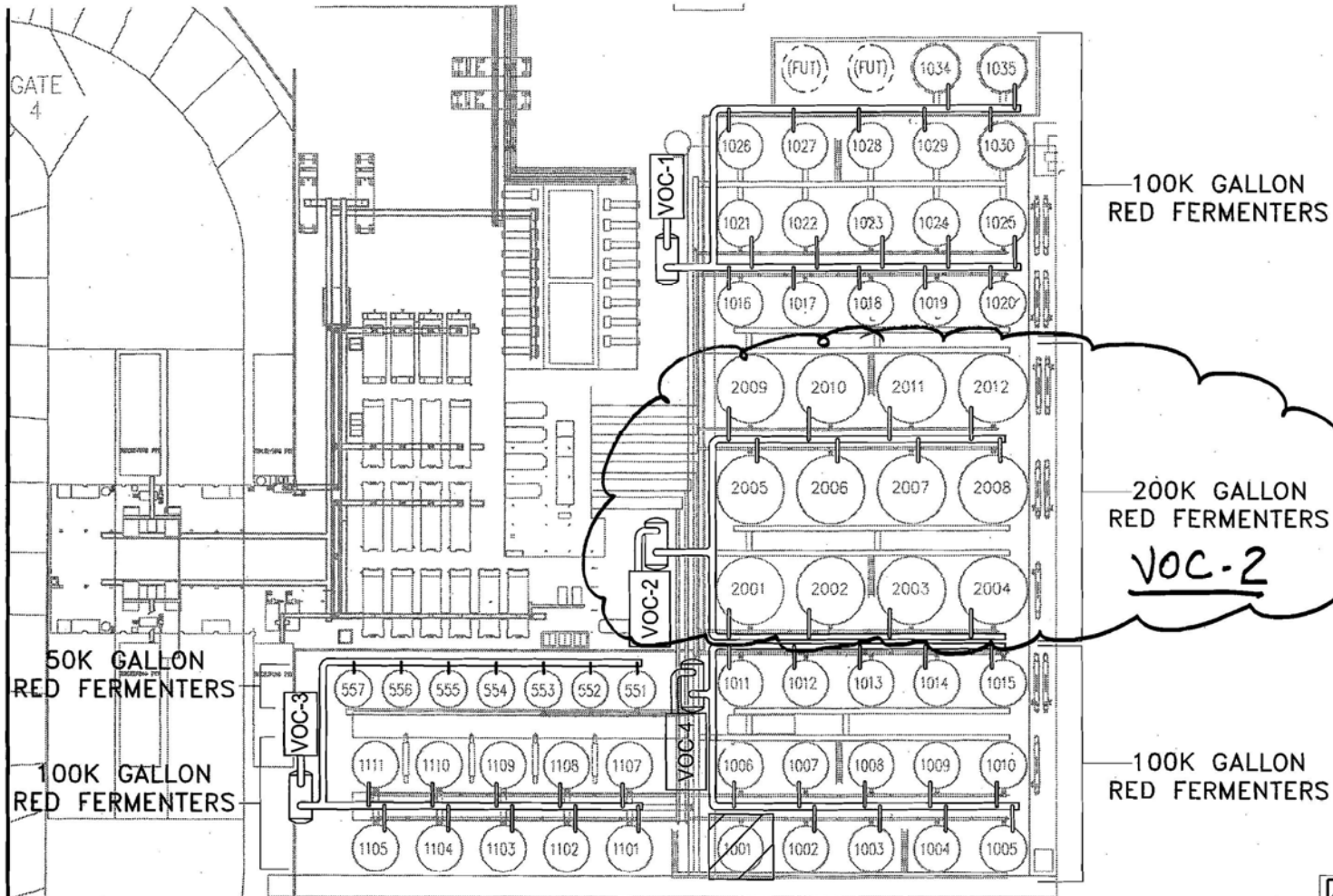
- Structural steel cost can be assumed to be the same for the "industry-typical" system as for VOC-2 since the heights and sizes of structure will be the same. Attachment C is the Eichleay estimate of structural steel required for VOC-2, annotated to show required subtotal. Based on this approach, structural steel cost for the industry-typical" case is as follows:

Purchased Structural Steel: \$287,630
Labor for Erection of Structural Steel: \$45,273


Foundations

- Cost for foundations for the structural steel towers can be assumed to be the same for the “industry-typical” system as for VOC-2 since the heights and sizes of structure are assumed to be the same. Attachment D is the Eichleay estimate of the foundations required for VOC-2, annotated to show required subtotal. Pricing is based on a subcontract price including labor and materials. Based on this approach, 32 drilled concrete piers are required at a subcontract cost of \$1,000 each.

BACT 5.4.13 Attachment 2
Plot Plan for Gallo-Livingston (Eichleay Study)



D:\30892\4.0 CAD\MODEL_SK.dwg, SK-30892-001 4/7/2005 2:51:10 AM

DUCTING PLAN FERMENTER VOC ABATEMENT	
DRAWN BY: [] CHECKED BY: [] DATE: []	PROJECT NO.: SK-30892-001 PROJECT NAME: []
E. & J. GALLO WINERY 400 N. WINE AVE. SUITE 200 YUBA, CA 95993	
REVISION NO. [] DATE []	REFERENCE DRAWINGS []
	

Eichleay
 2700 Wilson Road, Suite 200, Concord, CA 94520
 925-308-1100 FAX 925-308-1105
 EHI JOB NO: 30892

**BACT 5.4.13 Attachment 3
Ducting Costs for VOC-2 (Eichleay Study)**

Client Name: Wine Institute
 Job Number: 30913
 Job Title: Fermenter VOC Emissions - Livingston West Side Fermenters



Eichleay
 Engineers Inc. of CA

PRELIMINARY ESTIMATE

Estimated By: P.H.M.
 Checked By: R.H.
 Rev. 2 Date: 6/24/05

CODE	ITEM DESCRIPTION	QUANT	UNIT	MHR/UNIT	TOTAL MHR	UNIT COSTS			TOTAL COSTS			TOTAL	
						\$ / Hr	MAT'L	SUBCON.	TOTAL	LABOR	MAT'L		SUBCON.
1	Bolt up	100	ea	6.5	650	65.00			422.50	42,250			42,250
1	Handle	96	ea	7.2	691.2	65.00			468.00	44,928			44,928
1	Install	20	lot	3	60	65.00			195.00	3,900			3,900
VOC-2													
2	12" Duct	75	ft					62.00	62.00				4,650
2	12" Duct misc. fittings	1	lot					1,000.00	1,000.00				1,000
2	Bolt up	21	ea	1.5	31.5	65.00			97.50	2,048			2,048
2	Handle	19	ea	2.08	39.52	65.00			135.20	2,569			2,569
2	Install	4	lot	2	8	65.00			30.00	520			520
2	18" Duct	65	ft					86.00	86.00				5,590
2	18" Duct misc. fittings	1	lot					2,000.00	2,000.00				2,000
2	Bolt up	19	ea	3	57	65.00			195.00	3,705			3,705
2	Handle	17	ea	3.52	59.84	65.00			228.80	3,890			3,890
2	Install	3	lot	2	6	65.00			130.00	390			390
2	22" Duct	50	ft					99.00	99.00				4,950
2	22" Duct misc. fittings	1	lot					2,000.00	2,000.00				2,000
2	Bolt up	15	ea	4	60	65.00			260.00	3,900			3,900
2	Handle	13	ea	4.6	59.8	65.00			299.00	3,887			3,887
2	Install	3	lot	3	9	65.00			195.00	585			585
2	24" Duct	35	ft					106.00	106.00				3,710
2	24" Duct misc. fittings	1	lot					3,000.00	3,000.00				3,000
2	Bolt up	11	ea	4	44	65.00			260.00	2,860			2,860
2	Handle	9	ea	4.6	41.4	65.00			299.00	2,691			2,691
2	Install	2	lot	3	6	65.00			195.00	390			390
2	28" Duct	15	ft					119.00	119.00				1,785
2	28" Duct misc. fittings	1	lot					2,000.00	2,000.00				2,000
2	Bolt up	5	ea	5.5	27.5	65.00			357.50	1,788			1,788
2	Handle	4	ea	5.32	21.28	65.00			345.80	1,383			1,383

Total Ducting > 12" dia = 870'

Labor & Mat'l cost for 75' of 12" duct = 5,650

5,137

Client Name: Wine Institute
 Job Number: 30913
 Job Title: Fermenter VOC Emissions - Livingston West Side Fermenters



Eichle
 Engineers Inc. of CA

PRELIMINARY ESTIMATE

Estimated By: P.H.M.
 Checked By: R.H.
 Rev. 2 Date: 6/24/05

CODE	ITEM DESCRIPTION	QUANT	UNIT	MHR/ UNIT	TOTAL MHRS	UNIT COSTS				TOTAL COSTS			TOTAL
						\$/Hr	MAT'L	SUBCON.	TOTAL	LABOR	MAT'L	SUBCON.	
2	Install	1	lot	3	3	65.00			195.00	195			195
2	30" Duct	25	ft				128.00		128.00		3,200		3,200
2	30" Duct misc. fittings	1	lot				2,000.00		2,000.00		2,000		2,000
2	Bolt up	8	ea	5.5	44	65.00			357.50	2,860			2,860
2	Handle	6	ea	5.32	31.92	65.00			345.80	2,075			2,075
2	Install	1	lot	3	3	65.00			195.00	195			195
2	32" Duct	265	ft				177.00		177.00		46,905		46,905
2	32" Duct misc. fittings	1	lot				4,500.00		4,500.00		4,500		4,500
2	Bolt up	68	ea	6	408	65.00			390.00	26,520			26,520
2	Handle	66	ea	6	396	65.00			390.00	25,740			25,740
2	Install	13	lot	3	39	65.00			195.00	2,535			2,535
2	42" Duct	415	ft				242.00		242.00		100,430		100,430
2	42" Duct misc. fittings	1	lot				25,000.00		25,000.00		25,000		25,000
2	Bolt up	115	ea	6.5	747.5	65.00			422.50	48,588			48,588
2	Handle	104	ea	7.12	740.48	65.00			462.80	48,131			48,131
2	Install	21	lot	4	84	65.00			260.00	5,460			5,460
	VOC-3												
3	6" Duct	25	ft				38.00		38.00		950		950
3	6" Duct misc. fittings	1	lot				500.00		500.00		500		500
3	Bolt up	7	ea	1	7	65.00			65.00	455			455
3	Handle	6	ea	1.4	8.4	65.00			91.00	546			546
3	Install	1	lot	1.5	1.5	65.00			97.50	98			98
3	10" Duct	35	ft				54.00		54.00		1,890		1,890
3	10" Duct misc. fittings	1	lot				1,000.00		1,000.00		1,000		1,000
3	Bolt up	11	ea	1.5	16.5	65.00			97.50	1,073			1,073
3	Handle	9	ea	1.72	15.48	65.00			111.80	1,006			1,006
3	Install	2	lot	2	4	65.00			130.00	260			260
3	12" Duct	70	ft				62.00		62.00		4,340		4,340

To previous page

BACT 5.4.13 Attachment 4
Structural Steel Costs for VOC-2 (Eichleay Study)



Eichle
Engineers Inc. of CA

Client Name: Wine Institute

Job Number: 30913

Job Title: Fermenter VOC Emissions - Livingston West Side Fermenters

PRELIMINARY ESTIMATE

Estimated By: P.H.M.

Checked By: R.H.

Rev. 2 Date: 6/24/05

CODE	ITEM DESCRIPTION	QUANT	UNIT	MHR/ UNIT	TOTAL MHRS	UNIT COSTS				TOTAL COSTS			TOTAL
						\$/ Hr	MAT'L	SUBCON.	TOTAL	LABOR	MAT'L	SUBCON.	
2	Install	1	lot	3	3	65.00			195.00	195			195
2	30" Duct	25	ft				128.00		128.00		3,200		3,200
2	30" Duct misc. fittings	1	lot				2,000.00		2,000.00		2,000		2,000
2	Bolt up	8	ea	5.5	44	65.00			357.50	2,860			2,860
2	Handle	6	ea	5.32	31.92	65.00			345.80	2,075			2,075
2	Install	1	lot	3	3	65.00			195.00	195			195
2	32" Duct	265	ft				177.00		177.00		46,905		46,905
2	32" Duct misc. fittings	1	lot				4,500.00		4,500.00		4,500		4,500
2	Bolt up	68	ea	6	408	65.00			390.00	26,520			26,520
2	Handle	66	ea	6	396	65.00			390.00	25,740			25,740
2	Install	13	lot	3	39	65.00			195.00	2,535			2,535
2	42" Duct	415	ft				242.00		242.00		100,430		100,430
2	42" Duct misc. fittings	1	lot				25,000.00		25,000.00		25,000		25,000
2	Bolt up	115	ea	6.5	747.5	65.00			422.50	48,588			48,588
2	Handle	104	ea	7.12	740.48	65.00			462.80	48,131			48,131
2	Install	21	lot	4	84	65.00			260.00	5,460			5,460
	VOC-3												
3	6" Duct	25	ft				38.00		38.00		950		950
3	6" Duct misc. fittings	1	lot				500.00		500.00		500		500
3	Bolt up	7	ea	1	7	65.00			65.00	455			455
3	Handle	6	ea	1.4	8.4	65.00			91.00	546			546
3	Install	1	lot	1.5	1.5	65.00			97.50	98			98
3	10" Duct	35	ft				54.00		54.00		1,890		1,890
3	10" Duct misc. fittings	1	lot				1,000.00		1,000.00		1,000		1,000
3	Bolt up	11	ea	1.5	16.5	65.00			97.50	1,073			1,073
3	Handle	9	ea	1.72	15.48	65.00			111.80	1,006			1,006
3	Install	2	lot	2	4	65.00			130.00	260			260
3	12" Duct	70	ft				62.00		62.00		4,340		4,340

To previous page

BACT 5.4.13 Attachment 5
Foundation Costs for VOC-2 (Eichleay Study)



Eichler
Engineers Inc. of CA

Client Name: Wine Institute

Job Number: 30913

Job Title: Fermenter VOC Emissions - Livingston West Side Fermenters

PRELIMINARY ESTIMATE

Estimated By: P.H.M.

Checked By: R.H.

Rev. 2 Date: 6/24/05

O:\30913\5.0 Design Documents\Estimates\Rev. 2\Living

CODE	ITEM DESCRIPTION	QUANT	UNIT	MHR/ UNIT	TOTAL MHRS	UNIT COSTS			TOTAL COSTS			TOTAL	
						\$ / Hr	MAT'L	SUBCON.	TOTAL	LABOR	MAT'L		SUBCON.
	030 - Concrete												
	VOC -1 Duct sections												
1	Install drilled piers (20) rack #1	20	ea					1,000.00	1,000.00			20,000	20,000
1	Install drilled piers (20) rack #2	20	ea					1,000.00	1,000.00			20,000	20,000
1	Install drilled piers (42) for main rack inside plant	42	ea					1,500.00	1,500.00			63,000	63,000
1	Install drilled piers (46) for main rack outside plant	46	ea					700.00	700.00			32,200	32,200
1	Install drilled piers (32) for main rack by VOC's	32	ea					700.00	700.00			22,400	22,400
1	Install foundation for VOC-1 & tank	110	cy					450.00	450.00			49,500	49,500
	VOC -2 Duct sections												
2	Install drilled piers (16) rack #3	16	ea					1,000.00	1,000.00			16,000	16,000
2	Install drilled piers (18) rack #4	16	ea					1,000.00	1,000.00			16,000	16,000
2	Install foundation for VOC-1 & tank	110	cy					450.00	450.00			49,500	49,500
	VOC -3 Duct sections												
3	Install drilled piers (16) rack #6	16	ea					1,000.00	1,000.00			16,000	16,000
3	Install drilled piers (20) rack #7	20	ea					1,000.00	1,000.00			20,000	20,000
3	Install foundation for VOC-1 & tank	110	cy					450.00	450.00			49,500	49,500
	VOC -4 Duct sections												
4	Install drilled piers (0) rack #4		ea					1,000.00	1,000.00				
4	Install drilled piers (20) rack #5	20	ea					1,000.00	1,000.00			20,000	20,000
4	Install foundation for VOC-1 & tank	110	cy					450.00	450.00			49,500	49,500
	Allowance for building pad	3	cy									1,350	1,350
	TOTAL - Concrete											444,950	444,950

drilled piers

Appendix T

Draft ATCs

San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-14-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 604 GALLON STAINLESS STEEL WINE STORAGE TANK ST-1 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. Fermentation operations may be conducted in this tank without the pressure/vacuum valve. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-14-2 : Nov 24 2009 9:38AM -- THAOC : Joint Inspection NOT Required

7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
8. 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 Rules 2201 and 4694]
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All 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]

DRAFT

San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-15-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 604 GALLON STAINLESS STEEL WINE STORAGE TANK ST-2 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. Fermentation operations may be conducted in this tank without the pressure/vacuum valve. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-15-2 : Nov 24 2009 9:38AM -- THAOC : Joint Inspection NOT Required

7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
8. 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 Rules 2201 and 4694]
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All 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]

DRAFT

San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-16-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 603 GALLON STAINLESS STEEL WINE STORAGE TANK ST-3 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. Fermentation operations may be conducted in this tank without the pressure/vacuum valve. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-16-2 : Nov 24 2009 9:38AM -- THAOC : Joint Inspection NOT Required

7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
8. 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 Rules 2201 and 4694]
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All 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]

DRAFT

San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-17-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 1,542 GALLON STAINLESS STEEL WINE STORAGE TANK ST-4 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. Fermentation operations may be conducted in this tank without the pressure/vacuum valve. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-17-2 : Nov 24 2009 9:38AM -- THAOC : Joint Inspection NOT Required

7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
8. 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 Rules 2201 and 4694]
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All 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]

DRAFT

San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-18-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 1,542 GALLON STAINLESS STEEL WINE STORAGE TANK ST-5 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. Fermentation operations may be conducted in this tank without the pressure/vacuum valve. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-18-2 : Nov 24 2009 9:38AM -- THAOC : Joint Inspection NOT Required

7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
8. 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 Rules 2201 and 4694]
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All 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]

DRAFT

San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-19-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 1,542 GALLON STAINLESS STEEL WINE STORAGE TANK ST-6 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. Fermentation operations may be conducted in this tank without the pressure/vacuum valve. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-19-2 : Nov 24 2009 9:39AM -- THAOC : Joint Inspection NOT Required

7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
8. 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 Rules 2201 and 4694]
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-20-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 1,194 GALLON STAINLESS STEEL WINE STORAGE TANK HT-1 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. Fermentation operations may be conducted in this tank without the pressure/vacuum valve. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-20-2 : Nov 24 2009 9:39AM -- THAOC : Joint Inspection NOT Required

7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
8. 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 Rules 2201 and 4694]
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-21-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 1,192 GALLON STAINLESS STEEL WINE STORAGE TANK HT-2 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. Fermentation operations may be conducted in this tank without the pressure/vacuum valve. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-21-2 : Nov 24 2009 9:39AM -- THAOC : Joint Inspection NOT Required

7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
8. 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 Rules 2201 and 4694]
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-22-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 1,107 GALLON STAINLESS STEEL WINE STORAGE TANK HT-3 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. Fermentation operations may be conducted in this tank without the pressure/vacuum valve. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

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7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
8. 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 Rules 2201 and 4694]
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-23-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 1,003 GALLON STAINLESS STEEL WINE STORAGE TANK HT-4 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. Fermentation operations may be conducted in this tank without the pressure/vacuum valve. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-23-2 : Nov 24 2009 9:39AM -- THAOC : Joint Inspection NOT Required

7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
8. 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 Rules 2201 and 4694]
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-24-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 15,360 GALLON STAINLESS STEEL WINE STORAGE TANK 1 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-24-2 : Nov 24 2009 9:39AM -- THAOC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-25-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 15,360 GALLON STAINLESS STEEL WINE STORAGE TANK 2 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-25-2 : Nov 24 2009 9:39AM -- THAOC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

DRAFT

San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-26-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 15,360 GALLON STAINLESS STEEL WINE STORAGE TANK 3 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-26-2 : Nov 24 2009 9:39AM -- THAOC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-27-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 15,360 GALLON STAINLESS STEEL WINE STORAGE TANK 4 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-27-2 : Nov 24 2009 9:39AM -- THAOC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-28-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 15,360 GALLON STAINLESS STEEL WINE STORAGE TANK 5 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-28-2 : Nov 24 2009 9:39AM -- THAOC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-29-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 15,360 GALLON STAINLESS STEEL WINE STORAGE TANK 6 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-29-2 : Nov 24 2009 9:39AM -- THAOC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-30-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 6,610 GALLON IRON COATED WINE STORAGE TANK 7 WITH PRESSURE/VACUUM VALVE:
DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION
OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-30-2 : Nov 24 2009 9:39AM -- THAOC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-31-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 6,605 GALLON IRON COATED WINE STORAGE TANK 8 WITH PRESSURE/VACUUM VALVE:
DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION
OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-31-2 : Nov 24 2009 9:39AM -- THAOC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

DRAFT

San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-40-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 9,356 GALLON STAINLESS STEEL WINE STORAGE TANK 17 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-40-2 : Nov 24 2009 9:40AM -- THAOC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-41-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 9,339 GALLON STAINLESS STEEL WINE STORAGE TANK18 WITH PRESSURE/VACUUM VALVE:
DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION
OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-41-2 : Nov 24 2009 9:40AM -- THAOC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-42-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 9,389 GALLON STAINLESS STEEL WINE STORAGE TANK 19 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-42-2 : Nov 24 2009 9:40AM -- THAOC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-43-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 15,360 GALLON STAINLESS STEEL WINE STORAGE TANK 20 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-43-2 : Nov 24 2009 9:40AM -- THAOC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-44-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 15,360 GALLON STAINLESS STEEL WINE STORAGE TANK 21 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-44-2 : Nov 24 2009 9:40AM -- THAOC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-45-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 15,360 GALLON STAINLESS STEEL WINE STORAGE TANK 22 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-45-2 : Nov 24 2009 9:40AM -- THAOC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

DRAFT

San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-52-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 3,426 GALLON STAINLESS STEEL WINE STORAGE TANK 29 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. Fermentation operations may be conducted in this tank without the pressure/vacuum valve. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-52-2 : Nov 24 2009 9:40AM -- THAOC : Joint Inspection NOT Required

7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
8. 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 Rules 2201 and 4694]
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-53-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 3,424 GALLON STAINLESS STEEL WINE STORAGE TANK 30 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. Fermentation operations may be conducted in this tank without the pressure/vacuum valve. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-53-2 : Nov 24 2009 9:40AM -- THAOC : Joint Inspection NOT Required

7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
8. 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 Rules 2201 and 4694]
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-54-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 46,222 GALLON STAINLESS STEEL WINE STORAGE TANK 33 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-54-2 : Nov 24 2009 9:40AM -- THAOC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-55-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 46,205 GALLON STAINLESS STEEL WINE STORAGE TANK 34 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-55-2 : Nov 24 2009 9:40AM -- THAOC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-56-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 46,203 GALLON STAINLESS STEEL WINE STORAGE TANK 35 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-56-2 : Nov 24 2009 9:40AM -- THAOC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-57-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 46,215 GALLON STAINLESS STEEL WINE STORAGE TANK 36 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-57-2 : Nov 24 2009 9:40AM -- THAOC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

DRAFT

San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-58-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 46,767 GALLON STAINLESS STEEL WINE STORAGE TANK 37 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-58-2 : Nov 24 2009 9:40AM -- THAOC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-59-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 46,746 GALLON STAINLESS STEEL WINE STORAGE TANK 38 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-59-2 : Nov 24 2009 9:40AM -- THAOC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-60-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 46,584 GALLON STAINLESS STEEL WINE STORAGE TANK 39 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-60-2 : Nov 24 2009 9:40AM -- THAOC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-61-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 46,439 GALLON STAINLESS STEEL WINE STORAGE TANK 40 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-61-2 : Nov 24 2009 9:41AM -- THAOC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-62-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 46,506 GALLON STAINLESS STEEL WINE STORAGE TANK 101 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-62-2 : Nov 24 2009 9:41AM -- THAOC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-63-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 46,508 GALLON STAINLESS STEEL WINE STORAGE TANK 102 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-63-2 : Nov 24 2009 9:41AM -- THAOC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-64-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 46,539 GALLON STAINLESS STEEL WINE STORAGE TANK 103 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-64-2 : Nov 24 2009 9:41AM -- THAOC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-65-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 46,591 GALLON STAINLESS STEEL WINE STORAGE TANK 104 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-65-2 : Nov 24 2009 9:41AM -- THAOC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-66-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 46,573 GALLON STAINLESS STEEL WINE STORAGE TANK 105 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-66-2 : Nov 24 2009 9:41AM -- THAOC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-67-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 46,582 GALLON STAINLESS STEEL WINE STORAGE TANK 106 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-67-2 : Nov 24 2009 9:41AM -- THAOC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-68-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 46,558 GALLON STAINLESS STEEL WINE STORAGE TANK 107 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-68-2 : Nov 24 2009 9:41AM -- THAOC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-69-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 46,542 GALLON STAINLESS STEEL WINE STORAGE TANK 108 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-69-2 : Nov 24 2009 9:41AM -- THAOC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

DRAFT

San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-70-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 46,615 GALLON STAINLESS STEEL WINE STORAGE TANK 109 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-70-2 : Nov 24 2009 9:41AM -- THAOC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

DRAFT

San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-71-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 46,634 GALLON STAINLESS STEEL WINE STORAGE TANK 110 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-71-2 : Nov 24 2009 9:41AM -- THAOC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

DRAFT

San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-72-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 46,568 GALLON STAINLESS STEEL WINE STORAGE TANK 111 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-72-2 : Nov 24 2009 9:41AM -- THAOC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

DRAFT

San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-73-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 46,719 GALLON STAINLESS STEEL WINE STORAGE TANK 112 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-73-2 : Nov 24 2009 9:41AM -- THAOC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

DRAFT

San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-74-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 46,625 GALLON STAINLESS STEEL WINE STORAGE TANK 113 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-74-2 : Nov 24 2009 9:41AM -- THAOC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-75-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 46,618 GALLON STAINLESS STEEL WINE STORAGE TANK 114 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-75-2 : Nov 24 2009 9:41AM -- THAOC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

DRAFT

San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-76-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 46,587 GALLON STAINLESS STEEL WINE STORAGE TANK 115 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-76-2 : Nov 24 2009 9:42AM -- THAOC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-77-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 46,661 GALLON STAINLESS STEEL WINE STORAGE TANK 116 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-77-2 : Nov 24 2009 9:42AM -- THAOC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-78-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 46,510 GALLON STAINLESS STEEL WINE STORAGE TANK 117 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-78-2 : Nov 24 2009 9:42AM -- THAOC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-79-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 46,567 GALLON STAINLESS STEEL WINE STORAGE TANK 118 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-79-2 : Nov 24 2009 9:42AM -- THAOC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-80-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 46,534 GALLON STAINLESS STEEL WINE STORAGE TANK 119 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-80-2 : Nov 24 2009 9:42AM -- THAOC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-81-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 46,532 GALLON STAINLESS STEEL WINE STORAGE TANK 120 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-81-2 : Nov 24 2009 9:42AM -- THAOC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-82-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 46,532 GALLON STAINLESS STEEL WINE STORAGE TANK 121 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-82-2 : Nov 24 2009 9:42AM -- THAOC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-83-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 46,532 GALLON STAINLESS STEEL WINE STORAGE TANK 122 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-83-2 : Nov 24 2009 9:42AM -- THAOC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-84-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 46,532 GALLON STAINLESS STEEL WINE STORAGE TANK 123 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-84-2 : Nov 24 2009 9:42AM -- THAOC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-85-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 46,532 GALLON STAINLESS STEEL WINE STORAGE TANK 124 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-85-2 : Nov 24 2009 9:42AM -- THAOC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-86-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 37,469 GALLON STAINLESS STEEL WINE STORAGE TANK 201 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-86-2 : Nov 24 2009 9:42AM -- THAOC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-87-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 37,473 GALLON STAINLESS STEEL WINE STORAGE TANK 202 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-87-2 : Nov 24 2009 9:42AM -- THAOC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-88-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 37,489 GALLON STAINLESS STEEL WINE STORAGE TANK 203 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-88-2 : Nov 24 2009 9:42AM -- THAOC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-89-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 37,251 GALLON STAINLESS STEEL WINE STORAGE TANK 204 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-89-2 : Nov 24 2009 9:42AM -- THAOC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-90-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 37,404 GALLON STAINLESS STEEL WINE STORAGE TANK 205 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-90-2 : Nov 24 2009 9:42AM -- THAOC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-91-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 37,439 GALLON STAINLESS STEEL WINE STORAGE TANK 206 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-91-2 : Nov 24 2009 9:42AM -- THAOC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-92-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 278,711 GALLON STAINLESS STEEL WINE STORAGE TANK 207 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-92-2 : Nov 24 2009 9:43AM -- THAOC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-93-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 278,002 GALLON STAINLESS STEEL WINE STORAGE TANK 208 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-93-2 : Nov 24 2009 9:43AM -- THAOC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-94-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 277,996 GALLON STAINLESS STEEL WINE STORAGE TANK 209 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-94-2 : Nov 24 2009 9:43AM -- THAOC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-95-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 277,937 GALLON STAINLESS STEEL WINE STORAGE TANK 210 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-95-2 : Nov 24 2009 9:43AM -- THAOC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-96-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 278,269 GALLON STAINLESS STEEL WINE STORAGE TANK 211 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-96-2 : Nov 24 2009 9:43AM -- THAOC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-97-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 277,590 GALLON STAINLESS STEEL WINE STORAGE TANK 212 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-97-2 : Nov 24 2009 9:43AM -- THAOC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-98-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 277,731 GALLON STAINLESS STEEL WINE STORAGE TANK 213 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-98-2 : Nov 24 2009 9:43AM -- THAOC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

DRAFT

San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-99-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 277,429 GALLON STAINLESS STEEL WINE STORAGE TANK 214 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-99-2 : Nov 24 2009 9:43AM -- THAOC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-100-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 176,001 GALLON STAINLESS STEEL WINE STORAGE TANK 221: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK, ESTABLISH SLC FOR FERMENTATION OPERATIONS AND CORRECT EQUIPMENT DESCRIPTION TO INDICATE THE TANK IS EQUIPPED WITH A PRESSURE/VACUUM VALVE

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-100-2 : Nov 24 2009 9:43AM -- THACC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-101-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 175,781 GALLON STAINLESS STEEL WINE STORAGE TANK 222: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK, ESTABLISH SLC FOR FERMENTATION OPERATIONS AND CORRECT EQUIPMENT DESCRIPTION TO INDICATE THE TANK IS EQUIPPED WITH A PRESSURE/VACUUM VALVE

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-101-2 : Nov 24 2009 9:43AM -- THACC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-102-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 175,977 GALLON STAINLESS STEEL WINE STORAGE TANK 223: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK, ESTABLISH SLC FOR FERMENTATION OPERATIONS AND CORRECT EQUIPMENT DESCRIPTION TO INDICATE THE TANK IS EQUIPPED WITH A PRESSURE/VACUUM VALVE

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-102-2 : Nov 24 2009 9:43AM -- THACC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-103-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 19,849 GALLON STAINLESS STEEL WINE STORAGE TANK 241 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-103-2 : Nov 24 2009 9:43AM -- THACC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-104-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 19,908 GALLON STAINLESS STEEL WINE STORAGE TANK 242 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-104-2 : Nov 24 2009 9:43AM -- THACC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-105-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 19,888 GALLON STAINLESS STEEL WINE STORAGE TANK 243 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-105-2 : Nov 24 2009 9:43AM -- THACC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-106-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 19,880 GALLON STAINLESS STEEL WINE STORAGE TANK 244 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-106-2 : Nov 24 2009 9:43AM -- THACC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-107-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 19,884 GALLON STAINLESS STEEL WINE STORAGE TANK 245 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-107-2 : Nov 24 2009 9:44AM -- THACC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-108-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 19,855 GALLON STAINLESS STEEL WINE STORAGE TANK 246 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-108-2 : Nov 24 2009 9:44AM -- THACC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-109-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 19,868 GALLON STAINLESS STEEL WINE STORAGE TANK 247 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-109-2 : Nov 24 2009 9:44AM -- THACC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-110-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 19,857 GALLON STAINLESS STEEL WINE STORAGE TANK 248 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-110-2 : Nov 24 2009 9:44AM -- THACC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

DRAFT

San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-111-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 19,833 GALLON STAINLESS STEEL WINE STORAGE TANK 249 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-111-2 : Nov 24 2009 9:44AM -- THACC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-112-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 19,895 GALLON STAINLESS STEEL WINE STORAGE TANK 250 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-112-2 : Nov 24 2009 9:44AM -- THACC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-113-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 19,817 GALLON STAINLESS STEEL WINE STORAGE TANK 251 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-113-2 : Nov 24 2009 9:44AM -- THACC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-114-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 19,826 GALLON STAINLESS STEEL WINE STORAGE TANK 252 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-114-2 : Nov 24 2009 9:44AM -- THAOC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-115-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 12,599 GALLON STAINLESS STEEL WINE STORAGE TANK 253 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-115-2 : Nov 24 2009 9:44AM -- THAOC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-116-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 12,495 GALLON STAINLESS STEEL WINE STORAGE TANK 254 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-116-2 : Nov 24 2009 9:44AM -- THACC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-117-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 12,588 GALLON STAINLESS STEEL WINE STORAGE TANK 255 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-117-2 : Nov 24 2009 9:44AM -- THACC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-118-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 12,504 GALLON STAINLESS STEEL WINE STORAGE TANK 256 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-118-2 : Nov 24 2009 9:44AM -- THACC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-119-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 12,645 GALLON STAINLESS STEEL WINE STORAGE TANK 257 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-119-2 : Nov 24 2009 9:44AM -- THAOC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-120-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 12,565 GALLON STAINLESS STEEL WINE STORAGE TANK 258 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-120-2 : Nov 24 2009 9:44AM -- THACC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-121-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 12,632 GALLON STAINLESS STEEL WINE STORAGE TANK 259 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-121-2 : Nov 24 2009 9:45AM -- THACC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

DRAFT

San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-122-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 12,667 GALLON STAINLESS STEEL WINE STORAGE TANK 260 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-122-2 : Nov 24 2009 9:45AM -- THAOC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-123-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 12,569 GALLON STAINLESS STEEL WINE STORAGE TANK 261 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-123-2 : Nov 24 2009 9:45AM -- THACC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-124-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 12,533 GALLON STAINLESS STEEL WINE STORAGE TANK 262 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-124-2 : Nov 24 2009 9:45AM -- THACC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-125-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 12,677 GALLON STAINLESS STEEL WINE STORAGE TANK 263 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-125-2 : Nov 24 2009 9:45AM -- THAOC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-126-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 12,648 GALLON STAINLESS STEEL WINE STORAGE TANK 264 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-126-2 : Nov 24 2009 9:45AM -- THACC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-127-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 12,620 GALLON STAINLESS STEEL WINE STORAGE TANK 265 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-127-2 : Nov 24 2009 9:45AM -- THACC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-128-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 12,658 GALLON STAINLESS STEEL WINE STORAGE TANK 266 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-128-2 : Nov 24 2009 9:45AM -- THACC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-129-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 6,060 GALLON STAINLESS STEEL WINE STORAGE TANK 267 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-129-2 : Nov 24 2009 9:45AM -- THAOC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-130-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 6,068 GALLON STAINLESS STEEL WINE STORAGE TANK 268 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-130-2 : Nov 24 2009 9:45AM -- THACC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-131-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 6,057 GALLON STAINLESS STEEL WINE STORAGE TANK 269 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-131-2 : Nov 24 2009 9:45AM -- THAOC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-132-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 6,076 GALLON STAINLESS STEEL WINE STORAGE TANK 270 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-132-2 : Nov 24 2009 9:45AM -- THACC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-133-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 6,072 GALLON STAINLESS STEEL WINE STORAGE TANK 271 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-133-2 : Nov 24 2009 9:45AM -- THACC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-134-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 6,085 GALLON STAINLESS STEEL WINE STORAGE TANK 272 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

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5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-135-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 6,086 GALLON STAINLESS STEEL WINE STORAGE TANK 273 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

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5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-136-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 3,092 GALLON STAINLESS STEEL WINE STORAGE TANK 274 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. Fermentation operations may be conducted in this tank without the pressure/vacuum valve. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-136-2 : Nov 24 2009 9:46AM -- THAOC : Joint Inspection NOT Required

7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
8. 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 Rules 2201 and 4694]
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-137-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 3,014 GALLON STAINLESS STEEL WINE STORAGE TANK 275 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. Fermentation operations may be conducted in this tank without the pressure/vacuum valve. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-137-2 : Nov 24 2009 9:46AM -- THAOC : Joint Inspection NOT Required

7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
8. 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 Rules 2201 and 4694]
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-138-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 3,073 GALLON STAINLESS STEEL WINE STORAGE TANK 276 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. Fermentation operations may be conducted in this tank without the pressure/vacuum valve. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

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7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
8. 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 Rules 2201 and 4694]
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-139-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 13,231 GALLON STAINLESS STEEL WINE STORAGE TANK 285 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-139-2 : Nov 24 2009 9:46AM -- THAOC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

DRAFT

San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-140-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 13,231 GALLON STAINLESS STEEL WINE STORAGE TANK 286 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

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5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-141-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 13,231 GALLON STAINLESS STEEL WINE STORAGE TANK 287 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-141-2 : Nov 24 2009 9:46AM -- THACC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-142-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 1,244 GALLON STAINLESS STEEL WINE STORAGE TANK 288: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK, ESTABLISH SLC FOR FERMENTATION OPERATIONS AND CORRECT EQUIPMENT DESCRIPTION TO INDICATE THE TANK IS EQUIPPED WITH A PRESSURE/VACUUM VALVE

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. Fermentation operations may be conducted in this tank without the pressure/vacuum valve. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-142-2 : Nov 24 2009 9:46AM -- THAOC : Joint Inspection NOT Required

7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
8. 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 Rules 2201 and 4694]
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-143-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 1,245 GALLON STAINLESS STEEL WINE STORAGE TANK 289: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK, ESTABLISH SLC FOR FERMENTATION OPERATIONS AND CORRECT EQUIPMENT DESCRIPTION TO INDICATE THE TANK IS EQUIPPED WITH A PRESSURE/VACUUM VALVE

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. Fermentation operations may be conducted in this tank without the pressure/vacuum valve. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

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7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
8. 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 Rules 2201 and 4694]
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-144-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 40,472 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 401: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-144-2 : Nov 24 2009 9:46AM -- THAOC : Joint Inspection NOT Required

6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
7. 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 Rules 2201 and 4694]
8. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-145-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 40,352 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 402: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-145-2 : Nov 24 2009 9:46AM -- THAOC : Joint Inspection NOT Required

6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
7. 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 Rules 2201 and 4694]
8. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-146-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 40,276 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 403: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

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6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
7. 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 Rules 2201 and 4694]
8. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

DRAFT

San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-147-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 40,259 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 404: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

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6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
7. 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 Rules 2201 and 4694]
8. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-148-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 40,359 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 405: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-148-2 : Nov 24 2009 9:47AM -- THACC : Joint Inspection NOT Required

6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
7. 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 Rules 2201 and 4694]
8. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-149-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 40,479 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 406: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-149-2 : Nov 24 2009 9:47AM -- THACC : Joint Inspection NOT Required

6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
7. 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 Rules 2201 and 4694]
8. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-150-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 40,673 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 407: ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-150-2 : Nov 24 2009 9:47AM -- THAOC : Joint Inspection NOT Required

7. 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 Rules 2201 and 4694]
8. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-151-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 40,500 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 408: ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-151-2 : Nov 24 2009 9:47AM -- THAOC : Joint Inspection NOT Required

7. 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 Rules 2201 and 4694]
8. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-152-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 39,626 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 409: ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-152-2 : Nov 24 2009 9:47AM -- THAOC : Joint Inspection NOT Required

7. 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 Rules 2201 and 4694]
8. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-153-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 40,407 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 410: ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-153-2 : Nov 24 2009 9:47AM -- THAOC : Joint Inspection NOT Required

7. 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 Rules 2201 and 4694]
8. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

DRAFT

San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-154-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 40,619 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 411: ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-154-2 : Nov 24 2009 9:47AM -- THAOC : Joint Inspection NOT Required

7. 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 Rules 2201 and 4694]
8. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

DRAFT

San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-155-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 40,405 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 412: ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-155-2 : Nov 24 2009 9:47AM -- THAOC : Joint Inspection NOT Required

7. 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 Rules 2201 and 4694]
8. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-156-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 40,248 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 413: ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-156-2 : Nov 24 2009 9:47AM -- THAOC : Joint Inspection NOT Required

7. 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 Rules 2201 and 4694]
8. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-157-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 40,640 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 414: ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-157-2 : Nov 24 2009 9:47AM -- THAOC : Joint Inspection NOT Required

7. 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 Rules 2201 and 4694]
8. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-158-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 40,108 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 415: ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-158-2 : Nov 24 2009 9:47AM -- THAOC : Joint Inspection NOT Required

7. 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 Rules 2201 and 4694]
8. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-159-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 39,846 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 416: ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-159-2 : Nov 24 2009 9:48AM -- THAOC : Joint Inspection NOT Required

7. 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 Rules 2201 and 4694]
8. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-160-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 40,023 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 417: ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-160-2 : Nov 24 2009 9:48AM -- THACC : Joint Inspection NOT Required

7. 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 Rules 2201 and 4694]
8. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

DRAFT

San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-161-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 40,560 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 418: ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-161-2 : Nov 24 2009 9:48AM -- THAOC : Joint Inspection NOT Required

7. 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 Rules 2201 and 4694]
8. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-162-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 40,667 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 419: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-162-2 : Nov 24 2009 9:48AM -- THACC : Joint Inspection NOT Required

6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
7. 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 Rules 2201 and 4694]
8. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-163-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 40,602 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 420: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

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6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
7. 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 Rules 2201 and 4694]
8. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-164-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 40,481 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 421: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-164-2 : Nov 24 2009 9:48AM -- THAOC : Joint Inspection NOT Required

6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
7. 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 Rules 2201 and 4694]
8. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-165-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 40,458 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 422: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-165-2 : Nov 24 2009 9:48AM -- THACC : Joint Inspection NOT Required

6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
7. 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 Rules 2201 and 4694]
8. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-166-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 40,465 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 423: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-166-2 : Nov 24 2009 9:48AM -- THAOC : Joint Inspection NOT Required

6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
7. 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 Rules 2201 and 4694]
8. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-167-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 40,493 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 424: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-167-2 : Nov 24 2009 9:48AM -- THAOC : Joint Inspection NOT Required

6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
7. 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 Rules 2201 and 4694]
8. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-168-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 40,186 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 501: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

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6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
7. 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 Rules 2201 and 4694]
8. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-169-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 40,348 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 502: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-169-2 : Nov 24 2009 9:48AM -- THAOC : Joint Inspection NOT Required

6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
7. 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 Rules 2201 and 4694]
8. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-170-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 40,250 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 503: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-170-2 : Nov 24 2009 9:48AM -- THAOC : Joint Inspection NOT Required

6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
7. 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 Rules 2201 and 4694]
8. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-171-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 40,503 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 504: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-171-2 : Nov 24 2009 9:48AM -- THAOC : Joint Inspection NOT Required

6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
7. 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 Rules 2201 and 4694]
8. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-172-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 40,350 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 505: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-172-2 : Nov 24 2009 9:48AM -- THAOC : Joint Inspection NOT Required

6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
7. 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 Rules 2201 and 4694]
8. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-173-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 40,275 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 506: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-173-2 : Nov 24 2009 9:49AM -- THAOC : Joint Inspection NOT Required

6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
7. 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 Rules 2201 and 4694]
8. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-174-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 40,349 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 507: ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-174-2 : Nov 24 2009 9:49AM -- THAOC : Joint Inspection NOT Required

7. 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 Rules 2201 and 4694]
8. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

DRAFT

San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-175-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 40,242 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 508: ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-175-2 : Nov 24 2009 9:49AM -- THAOC : Joint Inspection NOT Required

7. 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 Rules 2201 and 4694]
8. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

DRAFT

San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-176-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 38,991 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 509: ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-176-2 : Nov 24 2009 9:49AM -- THAOC : Joint Inspection NOT Required

7. 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 Rules 2201 and 4694]
8. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-177-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 39,311 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 510: ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-177-2 : Nov 24 2009 9:49AM -- THAOC : Joint Inspection NOT Required

7. 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 Rules 2201 and 4694]
8. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-178-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 39,232 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 511: ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-178-2 : Nov 24 2009 9:49AM -- THAOC : Joint Inspection NOT Required

7. 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 Rules 2201 and 4694]
8. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-179-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 39,414 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 512: ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-179-2 : Nov 24 2009 9:49AM -- THAOC : Joint Inspection NOT Required

7. 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 Rules 2201 and 4694]
8. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-180-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 39,333 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 513: ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-180-2 : Nov 24 2009 9:49AM -- THACC : Joint Inspection NOT Required

7. 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 Rules 2201 and 4694]
8. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-181-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 39,168 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 514: ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-181-2 : Nov 24 2009 9:49AM -- THAOC : Joint Inspection NOT Required

7. 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 Rules 2201 and 4694]
8. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

DRAFT

San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-182-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 39,107 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 515: ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

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7. 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 Rules 2201 and 4694]
8. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-183-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 38,996 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 516: ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

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7. 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 Rules 2201 and 4694]
8. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-184-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 40,350 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 517: ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

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7. 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 Rules 2201 and 4694]
8. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-185-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 40,389 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 518: ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

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7. 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 Rules 2201 and 4694]
8. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-186-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 40,379 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 519: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-186-2 : Nov 24 2009 9:49AM -- THAOC : Joint Inspection NOT Required

6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
7. 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 Rules 2201 and 4694]
8. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-187-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 40,782 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 520: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-187-2 : Nov 24 2009 9:50AM -- THAOC : Joint Inspection NOT Required

6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
7. 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 Rules 2201 and 4694]
8. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-188-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 40,280 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 521: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-188-2 : Nov 24 2009 9:50AM -- THACC : Joint Inspection NOT Required

6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
7. 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 Rules 2201 and 4694]
8. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-189-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 40,281 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 522: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-189-2 : Nov 24 2009 9:50AM -- THAOC : Joint Inspection NOT Required

6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
7. 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 Rules 2201 and 4694]
8. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-190-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 40,420 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 523: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-190-2 : Nov 24 2009 9:50AM -- THACC : Joint Inspection NOT Required

6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
7. 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 Rules 2201 and 4694]
8. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-191-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 40,513 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 524: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-191-2 : Nov 24 2009 9:50AM -- THAOC : Joint Inspection NOT Required

6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
7. 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 Rules 2201 and 4694]
8. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-192-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 190,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 601 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Authority to Construct C-629-192-3 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
2. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
3. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
4. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
5. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-192-2 : Nov 24 2009 9:50AM -- THAOC : Joint Inspection NOT Required

6. 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]
7. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
8. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
9. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
11. 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 Rules 2201 and 4694]
12. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
13. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
14. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
15. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-193-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 190,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 602 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Authority to Construct C-629-193-3 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
2. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
3. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
4. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
5. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-193-2 : Nov 24 2009 9:50AM -- THAOC : Joint Inspection NOT Required

6. 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]
7. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
8. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
9. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
11. 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 Rules 2201 and 4694]
12. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
13. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
14. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
15. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-194-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 192,508 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 603: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK, ESTABLISH SLC FOR FERMENTATION OPERATIONS AND CORRECT EQUIPMENT DESCRIPTION TO INDICATE THE TANK IS EQUIPPED WITH A PRESSURE/VACUUM VALVE

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-194-2 : Nov 24 2009 9:50AM -- THACC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-195-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 192,569 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 604: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK, ESTABLISH SLC FOR FERMENTATION OPERATIONS AND CORRECT EQUIPMENT DESCRIPTION TO INDICATE THE TANK IS EQUIPPED WITH A PRESSURE/VACUUM VALVE

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-195-2 : Nov 24 2009 9:50AM -- THACC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-196-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 190,569 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 605: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK, ESTABLISH SLC FOR FERMENTATION OPERATIONS AND CORRECT EQUIPMENT DESCRIPTION TO INDICATE THE TANK IS EQUIPPED WITH A PRESSURE/VACUUM VALVE

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-196-2 : Nov 24 2009 9:50AM -- THACC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-197-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 192,008 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 606: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK, ESTABLISH SLC FOR FERMENTATION OPERATIONS AND CORRECT EQUIPMENT DESCRIPTION TO INDICATE THE TANK IS EQUIPPED WITH A PRESSURE/VACUUM VALVE

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-197-2 : Nov 24 2009 9:50AM -- THACC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-198-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 190,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 607 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Authority to Construct C-629-198-3 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
2. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
3. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
4. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
5. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-198-2 : Nov 24 2009 9:50AM -- THAOC : Joint Inspection NOT Required

6. 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]
7. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
8. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
9. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
11. 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 Rules 2201 and 4694]
12. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
13. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
14. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
15. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-199-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 190,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 608 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Authority to Construct C-629-199-3 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
2. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
3. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
4. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
5. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-199-2 : Nov 24 2009 9:50AM -- THAOC : Joint Inspection NOT Required

6. 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]
7. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
8. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
9. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
11. 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 Rules 2201 and 4694]
12. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
13. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
14. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
15. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-200-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 190,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 609 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Authority to Construct C-629-200-3 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
2. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
3. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
4. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
5. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-200-2 : Nov 24 2009 9:50AM -- THAAC : Joint Inspection NOT Required

6. 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]
7. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
8. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
9. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
11. 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 Rules 2201 and 4694]
12. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
13. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
14. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
15. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

DRAFT

San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-201-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 190,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 610 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Authority to Construct C-629-201-3 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
2. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
3. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
4. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
5. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-201-2 : Nov 24 2009 9:50AM -- THAOC : Joint Inspection NOT Required

6. 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]
7. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
8. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
9. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
11. 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 Rules 2201 and 4694]
12. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
13. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
14. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
15. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

DRAFT

San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-202-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 192,493 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 611: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK, ESTABLISH SLC FOR FERMENTATION OPERATIONS AND CORRECT EQUIPMENT DESCRIPTION TO INDICATE THE TANK IS EQUIPPED WITH A PRESSURE/VACUUM VALVE

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-202-2 : Nov 24 2009 9:51AM -- THACC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

DRAFT

San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-203-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 192,569 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 612: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK, ESTABLISH SLC FOR FERMENTATION OPERATIONS AND CORRECT EQUIPMENT DESCRIPTION TO INDICATE THE TANK IS EQUIPPED WITH A PRESSURE/VACUUM VALVE

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-203-2 : Nov 24 2009 9:51AM -- THACC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-204-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 192,569 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 613: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK, ESTABLISH SLC FOR FERMENTATION OPERATIONS AND CORRECT EQUIPMENT DESCRIPTION TO INDICATE THE TANK IS EQUIPPED WITH A PRESSURE/VACUUM VALVE

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-204-2 : Nov 24 2009 9:51AM -- THACC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-205-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 192,619 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 614: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK, ESTABLISH SLC FOR FERMENTATION OPERATIONS AND CORRECT EQUIPMENT DESCRIPTION TO INDICATE THE TANK IS EQUIPPED WITH A PRESSURE/VACUUM VALVE

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-205-2 : Nov 24 2009 9:51AM -- THACC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-206-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 190,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 615 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Authority to Construct C-629-206-3 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
2. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
3. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
4. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
5. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-206-2 : Nov 24 2009 9:51AM -- THAOC : Joint Inspection NOT Required

6. 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]
7. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
8. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
9. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
11. 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 Rules 2201 and 4694]
12. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
13. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
14. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
15. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-207-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 190,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 616 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Authority to Construct C-629-207-3 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
2. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
3. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
4. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
5. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-207-2 : Nov 24 2009 9:51AM -- THAOC : Joint Inspection NOT Required

6. 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]
7. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
8. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
9. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
11. 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 Rules 2201 and 4694]
12. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
13. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
14. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
15. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-208-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 195,125 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 617 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-208-2 : Nov 24 2009 9:51AM -- THACC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-209-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 195,555 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 618 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-209-2 : Nov 24 2009 9:51AM -- THACC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-210-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 195,219 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 620 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-210-2 : Nov 24 2009 9:51AM -- THACC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-211-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 195,462 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 621 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-211-2 : Nov 24 2009 9:51AM -- THAOC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

DRAFT

San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-212-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 223,387 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 801 WITH PRESSURE/VACUUM VALVE: ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-212-2 : Nov 24 2009 9:51AM -- THACC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

DRAFT

San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-213-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 223,736 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 802 WITH PRESSURE/VACUUM VALVE: ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-213-2 : Nov 24 2009 9:51AM -- THACC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-214-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 223,682 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 803 WITH PRESSURE/VACUUM VALVE: ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-214-2 : Nov 24 2009 9:51AM -- THACC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-215-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 223,910 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 804: ESTABLISH SLC FOR FERMENTATION OPERATIONS AND CORRECT EQUIPMENT DESCRIPTION TO INDICATE THE TANK IS EQUIPPED WITH A PRESSURE/VACUUM VALVE

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-215-2 : Nov 24 2009 9:51AM -- THAOC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-216-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 223,766 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 805: ESTABLISH SLC FOR FERMENTATION OPERATIONS AND CORRECT EQUIPMENT DESCRIPTION TO INDICATE THE TANK IS EQUIPPED WITH A PRESSURE/VACUUM VALVE

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-216-2 : Nov 24 2009 9:52AM -- THAOC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-217-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 223,782 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 806: ESTABLISH SLC FOR FERMENTATION OPERATIONS AND CORRECT EQUIPMENT DESCRIPTION TO INDICATE THE TANK IS EQUIPPED WITH A PRESSURE/VACUUM VALVE

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-217-2 : Nov 24 2009 9:52AM -- THAOC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

DRAFT

San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-218-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 231,127 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 807 WITH PRESSURE/VACUUM VALVE: ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-218-2 : Nov 24 2009 9:52AM -- THAOC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-219-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 231,127 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 808 WITH PRESSURE/VACUUM VALVE: ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-219-2 : Nov 24 2009 9:52AM -- THACC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-220-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 231,127 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 809 WITH PRESSURE/VACUUM VALVE: ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-220-2 : Nov 24 2009 9:52AM -- THACC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-221-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 231,127 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 810 WITH PRESSURE/VACUUM VALVE: ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-221-2 : Nov 24 2009 9:52AM -- THAOC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-222-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 231,127 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 811 WITH PRESSURE/VACUUM VALVE: ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-222-2 : Nov 24 2009 9:52AM -- THACC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-223-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 230,867 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 812 WITH PRESSURE/VACUUM VALVE: ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-223-2 : Nov 24 2009 9:52AM -- THACC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-224-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 46,255 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 813: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK, ESTABLISH SLC FOR FERMENTATION OPERATIONS AND CORRECT EQUIPMENT DESCRIPTION TO INDICATE THE TANK IS EQUIPPED WITH A PRESSURE/VACUUM VALVE

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-224-2 : Nov 24 2009 9:52AM -- THAOC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-225-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 46,238 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 814: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK, ESTABLISH SLC FOR FERMENTATION OPERATIONS AND CORRECT EQUIPMENT DESCRIPTION TO INDICATE THE TANK IS EQUIPPED WITH A PRESSURE/VACUUM VALVE

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-225-2 : Nov 24 2009 9:52AM -- THAOC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-226-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 46,399 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 815: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK, ESTABLISH SLC FOR FERMENTATION OPERATIONS AND CORRECT EQUIPMENT DESCRIPTION TO INDICATE THE TANK IS EQUIPPED WITH A PRESSURE/VACUUM VALVE

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-226-2 : Nov 24 2009 9:52AM -- THAOC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-227-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 46,246 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 816: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK, ESTABLISH SLC FOR FERMENTATION OPERATIONS AND CORRECT EQUIPMENT DESCRIPTION TO INDICATE THE TANK IS EQUIPPED WITH A PRESSURE/VACUUM VALVE

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-227-2 : Nov 24 2009 9:52AM -- THAOC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-228-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 46,731 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 817: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK, ESTABLISH SLC FOR FERMENTATION OPERATIONS AND CORRECT EQUIPMENT DESCRIPTION TO INDICATE THE TANK IS EQUIPPED WITH A PRESSURE/VACUUM VALVE

CONDITIONS

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2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-228-2 : Nov 24 2009 9:52AM -- THAOC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-229-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 46,691 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 818: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK, ESTABLISH SLC FOR FERMENTATION OPERATIONS AND CORRECT EQUIPMENT DESCRIPTION TO INDICATE THE TANK IS EQUIPPED WITH A PRESSURE/VACUUM VALVE

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-229-2 : Nov 24 2009 9:53AM -- THACC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-230-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 47,049 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 819: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK, ESTABLISH SLC FOR FERMENTATION OPERATIONS AND CORRECT EQUIPMENT DESCRIPTION TO INDICATE THE TANK IS EQUIPPED WITH A PRESSURE/VACUUM VALVE

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-230-2 : Nov 24 2009 9:53AM -- THACC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-231-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 47,049 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 820: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK, ESTABLISH SLC FOR FERMENTATION OPERATIONS AND CORRECT EQUIPMENT DESCRIPTION TO INDICATE THE TANK IS EQUIPPED WITH A PRESSURE/VACUUM VALVE

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-231-2 : Nov 24 2009 9:53AM -- THAOC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-232-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 46,637 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 821: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK, ESTABLISH SLC FOR FERMENTATION OPERATIONS AND CORRECT EQUIPMENT DESCRIPTION TO INDICATE THE TANK IS EQUIPPED WITH A PRESSURE/VACUUM VALVE

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-232-2 : Nov 24 2009 9:53AM -- THAAC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT

PERMIT NO: C-629-233-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 46,609 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 822: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK, ESTABLISH SLC FOR FERMENTATION OPERATIONS AND CORRECT EQUIPMENT DESCRIPTION TO INDICATE THE TANK IS EQUIPPED WITH A PRESSURE/VACUUM VALVE

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-233-2 : Nov 24 2009 9:53AM -- THAOC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-234-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 46,520 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 823: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK, ESTABLISH SLC FOR FERMENTATION OPERATIONS AND CORRECT EQUIPMENT DESCRIPTION TO INDICATE THE TANK IS EQUIPPED WITH A PRESSURE/VACUUM VALVE

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-234-2 : Nov 24 2009 9:53AM -- THAOC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

DRAFT

San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-235-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 46,608 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 824: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK, ESTABLISH SLC FOR FERMENTATION OPERATIONS AND CORRECT EQUIPMENT DESCRIPTION TO INDICATE THE TANK IS EQUIPPED WITH A PRESSURE/VACUUM VALVE

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-235-2 : Nov 24 2009 9:53AM -- THAOC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-236-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 46,619 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 825: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK, ESTABLISH SLC FOR FERMENTATION OPERATIONS AND CORRECT EQUIPMENT DESCRIPTION TO INDICATE THE TANK IS EQUIPPED WITH A PRESSURE/VACUUM VALVE

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-236-2 : Nov 24 2009 9:53AM -- THAOC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-237-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 46,535 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 826: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK, ESTABLISH SLC FOR FERMENTATION OPERATIONS AND CORRECT EQUIPMENT DESCRIPTION TO INDICATE THE TANK IS EQUIPPED WITH A PRESSURE/VACUUM VALVE

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-237-2 : Nov 24 2009 9:53AM -- THAOC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-238-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 14,251 GALLON STAINLESS STEEL ENCLOSED TOP WINE STORAGE TANK 827: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK, ESTABLISH SLC FOR FERMENTATION OPERATIONS AND CORRECT EQUIPMENT DESCRIPTION TO INDICATE THE TANK IS EQUIPPED WITH A PRESSURE/VACUUM VALVE

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-238-2 : Nov 24 2009 9:53AM -- THACC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-239-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 12,495 GALLON STAINLESS STEEL ENCLOSED TOP WINE STORAGE TANK 828 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-239-2 : Nov 24 2009 9:53AM -- THAOC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-240-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 350,698 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 901 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-240-2 : Nov 24 2009 9:53AM -- THAOC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

DRAFT

San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-241-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 350,698 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 902 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-241-2 : Nov 24 2009 9:53AM -- THAOC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

DRAFT

San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-242-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 350,698 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 903 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-242-2 : Nov 24 2009 9:53AM -- THACC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-243-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 350,698 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 904 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-243-2 : Nov 24 2009 9:53AM -- THAOC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

DRAFT

San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-244-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 350,698 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 905 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-244-2 : Nov 24 2009 9:54AM -- THAOC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-245-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 351,049 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 906 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-245-2 : Nov 24 2009 9:54AM -- THAOC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-246-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 350,698 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 907 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-246-2 : Nov 24 2009 9:54AM -- THAOC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-247-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 350,698 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 908 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-247-2 : Nov 24 2009 9:54AM -- THAOC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-248-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 350,698 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 909 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-248-2 : Nov 24 2009 9:54AM -- THAOC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-249-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 350,698 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 910 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-249-2 : Nov 24 2009 9:54AM -- THAOC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-250-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 350,698 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 911 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-250-2 : Nov 24 2009 9:54AM -- THAOC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-251-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 350,698 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 912 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-251-2 : Nov 24 2009 9:54AM -- THAOC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

DRAFT

San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-252-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 350,698 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 913 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-252-2 : Nov 24 2009 9:54AM -- THAOC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

DRAFT

San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-253-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 350,698 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 914 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-253-2 : Nov 24 2009 9:54AM -- THAOC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

DRAFT

San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-254-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 350,698 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 915 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-254-2 : Nov 24 2009 9:54AM -- THAOC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

DRAFT

San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-255-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 13,392 GALLON CONCRETE OPEN WINE STORAGE TANK SUMP1: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-255-2 : Nov 24 2009 9:54AM -- THAOC : Joint Inspection NOT Required

7. 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 Rules 2201 and 4694]
8. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

DRAFT

San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-256-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 14,996 GALLON CONCRETE OPEN WINE STORAGE TANK SUMP2: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-256-2 : Nov 24 2009 9:54AM -- THAOC : Joint Inspection NOT Required

7. 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 Rules 2201 and 4694]
8. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

DRAFT

San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-257-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 15,180 GALLON CONCRETE OPEN WINE STORAGE TANK SUMP3: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-257-2 : Nov 24 2009 9:54AM -- THAOC : Joint Inspection NOT Required

7. 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 Rules 2201 and 4694]
8. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

DRAFT

San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-258-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 14,764 GALLON CONCRETE OPEN WINE STORAGE TANK SUMP4: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

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7. 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 Rules 2201 and 4694]
8. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-259-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION O: 13,704 GALLON CONCRETE OPEN WINE STORAGE TANK SUMP5: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

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7. 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 Rules 2201 and 4694]
8. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-260-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 14,801 GALLON CONCRETE OPEN WINE STORAGE TANK SUMP6: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

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7. 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 Rules 2201 and 4694]
8. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-261-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 19,402 GALLON CONCRETE OPEN WINE STORAGE TANK SUMP7: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

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7. 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 Rules 2201 and 4694]
8. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-262-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 19,401 GALLON CONCRETE OPEN WINE STORAGE TANK SUMP8: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

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7. 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 Rules 2201 and 4694]
8. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-263-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 19,406 GALLON CONCRETE OPEN WINE STORAGE TANK SUMP9: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

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7. 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 Rules 2201 and 4694]
8. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-264-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 6,500 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1003 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

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5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-265-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 6,500 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1004 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-265-2 : Nov 24 2009 9:55AM -- THAOC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-266-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 6,500 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1005 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-266-2 : Nov 24 2009 9:55AM -- THAOC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-267-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 13,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1006 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-267-2 : Nov 24 2009 9:55AM -- THAOC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-268-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 13,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1007 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-268-2 : Nov 24 2009 9:55AM -- THAOC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-269-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 13,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1008 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-269-2 : Nov 24 2009 9:55AM -- THAOC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-270-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 13,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1009 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-270-2 : Nov 24 2009 9:55AM -- THAOC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-271-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 13,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1010 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-271-2 : Nov 24 2009 9:55AM -- THAOC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-272-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 32,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1011 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-272-2 : Nov 24 2009 9:55AM -- THAOC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-273-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 32,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1012 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-273-2 : Nov 24 2009 9:56AM -- THAOC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-274-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 32,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1013 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-274-2 : Nov 24 2009 9:56AM -- THAOC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-275-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 32,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1014 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-275-2 : Nov 24 2009 9:56AM -- THAOC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-276-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 64,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1015 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-276-2 : Nov 24 2009 9:56AM -- THAOC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

DRAFT

San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-277-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 64,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1016 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-277-2 : Nov 24 2009 9:56AM -- THAOC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-278-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 64,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1017 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-278-2 : Nov 24 2009 9:56AM -- THAOC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-279-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 64,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1018 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-279-2 : Nov 24 2009 9:56AM -- THAOC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-280-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 10,535 GALLON PLASTIC ENCLOSED TOP WINE STORAGE TANK 3000: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK, ESTABLISH SLC FOR FERMENTATION OPERATIONS AND CORRECT EQUIPMENT DESCRIPTION TO INDICATE THE TANK IS EQUIPPED WITH A PRESSURE/VACUUM VALVE

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-280-2 : Nov 24 2009 9:56AM -- THACC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-281-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 10,535 GALLON PLASTIC ENCLOSED TOP WINE STORAGE TANK 3001: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK, ESTABLISH SLC FOR FERMENTATION OPERATIONS AND CORRECT EQUIPMENT DESCRIPTION TO INDICATE THE TANK IS EQUIPPED WITH A PRESSURE/VACUUM VALVE

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-281-2 : Nov 24 2009 9:56AM -- THAOC : Joint Inspection NOT Required

5. 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]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. 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 Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-284-1

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 60,000 GALLON STAINLESS STEEL WINE AND DISTILLED SPIRIT STORAGE TANK WITH PRESSURE VACUUM VALVE (TANK 301): DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Authorities to Construct C-629-284-2 through '-288-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
2. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
3. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
4. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
5. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-284-1 : Nov 24 2009 9:56AM -- THAOC : Joint Inspection NOT Required

6. 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]
7. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
8. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
9. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
11. Ethanol content of wine or brandy stored in this tank shall not exceed 96 percent by volume. [District Rule 2201]
12. Storage throughput shall not exceed 60,800 gallons in any one day. [District Rule 2201]
13. Total storage throughput for permit units C-629-284, '-285, '286, '-287 and '-288 shall not exceed 3,318,000 gallons per year. [District Rule 2201]
14. Records of the combined annual throughput for permit units C-629-284, 285, 286, 287 and 288 shall be kept. [District Rule 2201]
15. 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 Rules 2201 and 4694]
16. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
17. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
18. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
19. All 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]

DRAFT

San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-285-1

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 60,000 GALLON STAINLESS STEEL WINE AND DISTILLED SPIRIT STORAGE TANK WITH PRESSURE VACUUM VALVE (TANK 302); DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Authorities to Construct C-629-284-2 through '-288-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
2. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
3. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
4. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
5. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-285-1 : Nov 24 2009 9:56AM -- THAOC : Joint Inspection NOT Required

6. 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]
7. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
8. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
9. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
11. Ethanol content of wine or brandy stored in this tank shall not exceed 96 percent by volume. [District Rule 2201]
12. Storage throughput shall not exceed 60,800 gallons in any one day. [District Rule 2201]
13. Total storage throughput for permit units C-629-284, '-285, '286, '-287 and '-288 shall not exceed 3,318,000 gallons per year. [District Rule 2201]
14. Records of the combined annual throughput for permit units C-629-284, 285, 286, 287 and 288 shall be kept. [District Rule 2201]
15. 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 Rules 2201 and 4694]
16. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
17. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
18. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
19. All 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]

DRAFT

San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-286-1

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 60,000 GALLON STAINLESS STEEL WINE AND DISTILLED SPIRIT STORAGE TANK WITH PRESSURE VACUUM VALVE (TANK 303): DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Authorities to Construct C-629-284-2 through '-288-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
2. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
3. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
4. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
5. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-286-1 : Nov 24 2009 9:56AM -- THAOC : Joint Inspection NOT Required

6. 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]
7. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
8. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
9. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
11. Ethanol content of wine or brandy stored in this tank shall not exceed 96 percent by volume. [District Rule 2201]
12. Storage throughput shall not exceed 60,800 gallons in any one day. [District Rule 2201]
13. Total storage throughput for permit units C-629-284, '-285, '286, '-287 and '-288 shall not exceed 3,318,000 gallons per year. [District Rule 2201]
14. Records of the combined annual throughput for permit units C-629-284, 285, 286, 287 and 288 shall be kept. [District Rule 2201]
15. 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 Rules 2201 and 4694]
16. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
17. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
18. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
19. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-287-1

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 60,000 GALLON STAINLESS STEEL WINE AND DISTILLED SPIRIT STORAGE TANK WITH PRESSURE VACUUM VALVE (TANK 304): DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Authorities to Construct C-629-284-2 through '-288-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
2. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
3. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
4. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
5. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-287-1 : Nov 24 2009 9:56AM -- THAOC : Joint Inspection NOT Required

6. 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]
7. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
8. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
9. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
11. Ethanol content of wine or brandy stored in this tank shall not exceed 96 percent by volume. [District Rule 2201]
12. Storage throughput shall not exceed 60,800 gallons in any one day. [District Rule 2201]
13. Total storage throughput for permit units C-629-284, '-285, '286, '-287 and '-288 shall not exceed 3,318,000 gallons per year. [District Rule 2201]
14. Records of the combined annual throughput for permit units C-629-284, 285, 286, 287 and 288 shall be kept. [District Rule 2201]
15. 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 Rules 2201 and 4694]
16. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
17. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
18. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
19. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-288-1

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 190,000 GALLON STAINLESS STEEL WINE AND DISTILLED SPIRIT STORAGE TANK WITH PRESSURE VACUUM VALVE (TANK 305); DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Authorities to Construct C-629-284-2 through '-288-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
2. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
3. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
4. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
5. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-288-1 : Nov 24 2009 9:56AM -- THAOC : Joint Inspection NOT Required

6. 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]
7. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
8. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
9. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
11. Ethanol content of wine or brandy stored in this tank shall not exceed 96 percent by volume. [District Rule 2201]
12. Storage throughput shall not exceed 194,400 gallons in any one day. [District Rule 2201]
13. Total storage throughput for permit units C-629-284, '-285, '286, '-287 and '-288 shall not exceed 3,318,000 gallons per year. [District Rule 2201]
14. Records of the combined annual throughput for permit units C-629-284, 285, 286, 287 and 288 shall be kept. [District Rule 2201]
15. 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 Rules 2201 and 4694]
16. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
17. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
18. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
19. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-289-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 190,000 GALLON STAINLESS STEEL WINE STORAGE TANK WITH PRESSURE VACUUM VALVE (TANK 306); DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK, ESTABLISH SLC FOR FERMENTATION OPERATIONS, REVISE TANK CAPACITY TO 198,000 GALLONS AND CORRECT EQUIPMENT DESCRIPTION TO INDICATE THE TANK IS EQUIPPED WITH INSULATION

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-289-2 : Nov 24 2009 9:56AM -- THAOC : Joint Inspection NOT Required

5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. Ethanol content of wine stored in this tank shall not exceed 13.9 percent by volume. [District Rule 2201]
11. Storage throughput shall not exceed either of the following limits: 198,000 gallons in any one day or 1,200,000 gallons per year. [District Rule 2201]
12. 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 Rules 2201 and 4694]
13. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
14. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
15. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
16. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-290-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 190,000 GALLON STAINLESS STEEL WINE STORAGE TANK WITH PRESSURE VACUUM VALVE (TANK 307); DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK, ESTABLISH SLC FOR FERMENTATION OPERATIONS, REVISE TANK CAPACITY TO 198,000 GALLONS AND CORRECT EQUIPMENT DESCRIPTION TO INDICATE THE TANK IS EQUIPPED WITH INSULATION

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-290-2 : Nov 24 2009 9:57AM -- THAOC : Joint Inspection NOT Required

5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. Ethanol content of wine stored in this tank shall not exceed 13.9 percent by volume. [District Rule 2201]
11. Storage throughput shall not exceed either of the following limits: 198,000 gallons in any one day or 1,200,000 gallons per year. [District Rule 2201]
12. 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 Rules 2201 and 4694]
13. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
14. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
15. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
16. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-291-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 190,000 GALLON STAINLESS STEEL WINE STORAGE TANK WITH PRESSURE VACUUM VALVE (TANK 308); DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK, ESTABLISH SLC FOR FERMENTATION OPERATIONS, REVISE TANK CAPACITY TO 198,000 GALLONS AND CORRECT EQUIPMENT DESCRIPTION TO INDICATE THE TANK IS EQUIPPED WITH INSULATION

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-291-2 : Nov 24 2009 9:57AM -- THAOC : Joint Inspection NOT Required

5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. Ethanol content of wine stored in this tank shall not exceed 13.9 percent by volume. [District Rule 2201]
11. Storage throughput shall not exceed either of the following limits: 198,000 gallons in any one day or 1,200,000 gallons per year. [District Rule 2201]
12. 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 Rules 2201 and 4694]
13. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
14. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
15. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
16. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-292-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 190,000 GALLON STAINLESS STEEL WINE STORAGE TANK WITH PRESSURE VACUUM VALVE (TANK 309); DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK, ESTABLISH SLC FOR FERMENTATION OPERATIONS, REVISE TANK CAPACITY TO 198,000 GALLONS AND CORRECT EQUIPMENT DESCRIPTION TO INDICATE THE TANK IS EQUIPPED WITH INSULATION

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-292-2 : Nov 24 2009 9:57AM -- THAOC : Joint Inspection NOT Required

5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. Ethanol content of wine stored in this tank shall not exceed 13.9 percent by volume. [District Rule 2201]
11. Storage throughput shall not exceed either of the following limits: 198,000 gallons in any one day or 1,200,000 gallons per year. [District Rule 2201]
12. 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 Rules 2201 and 4694]
13. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
14. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
15. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
16. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-293-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 190,000 GALLON STAINLESS STEEL WINE STORAGE TANK WITH PRESSURE VACUUM VALVE (TANK 310); DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK, ESTABLISH SLC FOR FERMENTATION OPERATIONS, REVISE TANK CAPACITY TO 198,000 GALLONS AND CORRECT EQUIPMENT DESCRIPTION TO INDICATE THE TANK IS EQUIPPED WITH INSULATION

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-293-2 : Nov 24 2009 9:57AM -- THAOC : Joint Inspection NOT Required

5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. Ethanol content of wine stored in this tank shall not exceed 13.9 percent by volume. [District Rule 2201]
11. Storage throughput shall not exceed either of the following limits: 198,000 gallons in any one day or 1,200,000 gallons per year. [District Rule 2201]
12. 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 Rules 2201 and 4694]
13. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
14. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
15. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
16. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-294-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 190,000 GALLON STAINLESS STEEL WINE STORAGE TANK WITH PRESSURE VACUUM VALVE (TANK 311); DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK, ESTABLISH SLC FOR FERMENTATION OPERATIONS, REVISE TANK CAPACITY TO 198,000 GALLONS AND CORRECT EQUIPMENT DESCRIPTION TO INDICATE THE TANK IS EQUIPPED WITH INSULATION

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-294-2 : Nov 24 2009 9:57AM -- THAOC : Joint Inspection NOT Required

5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. Ethanol content of wine stored in this tank shall not exceed 13.9 percent by volume. [District Rule 2201]
11. Storage throughput shall not exceed either of the following limits: 198,000 gallons in any one day or 1,200,000 gallons per year. [District Rule 2201]
12. 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 Rules 2201 and 4694]
13. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
14. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
15. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
16. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-295-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 190,000 GALLON STAINLESS STEEL WINE STORAGE TANK WITH PRESSURE VACUUM VALVE (TANK 312); DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK, ESTABLISH SLC FOR FERMENTATION OPERATIONS, REVISE TANK CAPACITY TO 198,000 GALLONS AND CORRECT EQUIPMENT DESCRIPTION TO INDICATE THE TANK IS EQUIPPED WITH INSULATION

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-295-2 : Nov 24 2009 9:57AM -- THAOC : Joint Inspection NOT Required

5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. Ethanol content of wine stored in this tank shall not exceed 13.9 percent by volume. [District Rule 2201]
11. Storage throughput shall not exceed either of the following limits: 198,000 gallons in any one day or 1,200,000 gallons per year. [District Rule 2201]
12. 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 Rules 2201 and 4694]
13. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
14. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
15. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
16. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-296-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 190,000 GALLON STAINLESS STEEL WINE STORAGE TANK WITH PRESSURE VACUUM VALVE (TANK 313); DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK, ESTABLISH SLC FOR FERMENTATION OPERATIONS, REVISE TANK CAPACITY TO 198,000 GALLONS AND CORRECT EQUIPMENT DESCRIPTION TO INDICATE THE TANK IS EQUIPPED WITH INSULATION

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-296-2 : Nov 24 2009 9:57AM -- THAOC : Joint Inspection NOT Required

5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. Ethanol content of wine stored in this tank shall not exceed 13.9 percent by volume. [District Rule 2201]
11. Storage throughput shall not exceed either of the following limits: 198,000 gallons in any one day or 1,200,000 gallons per year. [District Rule 2201]
12. 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 Rules 2201 and 4694]
13. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
14. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
15. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
16. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-297-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 190,000 GALLON STAINLESS STEEL WINE STORAGE TANK WITH PRESSURE VACUUM VALVE (TANK 314); DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK, ESTABLISH SLC FOR FERMENTATION OPERATIONS, REVISE TANK CAPACITY TO 198,000 GALLONS AND CORRECT EQUIPMENT DESCRIPTION TO INDICATE THE TANK IS EQUIPPED WITH INSULATION

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-297-2 : Nov 24 2009 9:57AM -- THAOC : Joint Inspection NOT Required

5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. Ethanol content of wine stored in this tank shall not exceed 13.9 percent by volume. [District Rule 2201]
11. Storage throughput shall not exceed either of the following limits: 198,000 gallons in any one day or 1,200,000 gallons per year. [District Rule 2201]
12. 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 Rules 2201 and 4694]
13. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
14. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
15. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
16. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-298-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 190,000 GALLON STAINLESS STEEL WINE STORAGE TANK WITH PRESSURE VACUUM VALVE (TANK 315); DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK, ESTABLISH SLC FOR FERMENTATION OPERATIONS, REVISE TANK CAPACITY TO 198,000 GALLONS AND CORRECT EQUIPMENT DESCRIPTION TO INDICATE THE TANK IS EQUIPPED WITH INSULATION

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-298-2 : Nov 24 2009 9:57AM -- THAOC : Joint Inspection NOT Required

5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. Ethanol content of wine stored in this tank shall not exceed 13.9 percent by volume. [District Rule 2201]
11. Storage throughput shall not exceed either of the following limits: 198,000 gallons in any one day or 1,200,000 gallons per year. [District Rule 2201]
12. 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 Rules 2201 and 4694]
13. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
14. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
15. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
16. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-299-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 190,000 GALLON STAINLESS STEEL WINE STORAGE TANK WITH PRESSURE VACUUM VALVE (TANK 316); DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK, ESTABLISH SLC FOR FERMENTATION OPERATIONS, REVISE TANK CAPACITY TO 198,000 GALLONS AND CORRECT EQUIPMENT DESCRIPTION TO INDICATE THE TANK IS EQUIPPED WITH INSULATION

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-299-2 : Nov 24 2009 9:57AM -- THAOC : Joint Inspection NOT Required

5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. Ethanol content of wine stored in this tank shall not exceed 13.9 percent by volume. [District Rule 2201]
11. Storage throughput shall not exceed either of the following limits: 198,000 gallons in any one day or 1,200,000 gallons per year. [District Rule 2201]
12. 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 Rules 2201 and 4694]
13. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
14. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
15. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
16. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-300-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 190,000 GALLON STAINLESS STEEL WINE STORAGE TANK WITH PRESSURE VACUUM VALVE (TANK 317); DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK, ESTABLISH SLC FOR FERMENTATION OPERATIONS, REVISE TANK CAPACITY TO 198,000 GALLONS AND CORRECT EQUIPMENT DESCRIPTION TO INDICATE THE TANK IS EQUIPPED WITH INSULATION

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-300-2 : Nov 24 2009 9:57AM -- THAOC : Joint Inspection NOT Required

5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. Ethanol content of wine stored in this tank shall not exceed 13.9 percent by volume. [District Rule 2201]
11. Storage throughput shall not exceed either of the following limits: 198,000 gallons in any one day or 1,200,000 gallons per year. [District Rule 2201]
12. 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 Rules 2201 and 4694]
13. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
14. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
15. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
16. All 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]

DRAFT

San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-301-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 190,000 GALLON STAINLESS STEEL WINE STORAGE TANK WITH PRESSURE VACUUM VALVE (TANK 318); DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK, ESTABLISH SLC FOR FERMENTATION OPERATIONS, REVISE TANK CAPACITY TO 198,000 GALLONS AND CORRECT EQUIPMENT DESCRIPTION TO INDICATE THE TANK IS EQUIPPED WITH INSULATION

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-301-2 : Nov 24 2009 9:57AM -- THAOC : Joint Inspection NOT Required

5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. Ethanol content of wine stored in this tank shall not exceed 13.9 percent by volume. [District Rule 2201]
11. Storage throughput shall not exceed either of the following limits: 198,000 gallons in any one day or 1,200,000 gallons per year. [District Rule 2201]
12. 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 Rules 2201 and 4694]
13. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
14. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
15. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
16. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-302-2

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 190,000 GALLON STAINLESS STEEL WINE STORAGE TANK WITH PRESSURE VACUUM VALVE (TANK 319); DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK, ESTABLISH SLC FOR FERMENTATION OPERATIONS, REVISE TANK CAPACITY TO 198,000 GALLONS AND CORRECT EQUIPMENT DESCRIPTION TO INDICATE THE TANK IS EQUIPPED WITH INSULATION

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-302-2 : Nov 24 2009 9:57AM -- THAOC : Joint Inspection NOT Required

5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. Ethanol content of wine stored in this tank shall not exceed 13.9 percent by volume. [District Rule 2201]
11. Storage throughput shall not exceed either of the following limits: 198,000 gallons in any one day or 1,200,000 gallons per year. [District Rule 2201]
12. 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 Rules 2201 and 4694]
13. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
14. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
15. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
16. All 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]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-303-1

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 121,000 GALLON STEEL WINE STORAGE (TANK # R-2017) WITH PRESSURE/VACUUM VALVE AND INSULATION: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-303-1 : Nov 24 2009 9:57AM -- THAOC : Joint Inspection NOT Required

5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. The ethanol content of wine stored in this tank shall not exceed 14.5 percent by volume. [District Rule 2201]
11. Tank storage throughput shall not exceed 121,000 gallons in any one day. [District Rule 2201]
12. Combined storage throughput of permits C-629-303 through C-629-320 shall not exceed 5,946,600 gallons per year. [District Rule 2201]
13. Records of the combined annual storage throughput for permit units C-629-303 through '-320 shall be kept. [District Rule 2201]
14. 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 Rules 2201 and 4694]
15. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
16. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
17. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-304-1

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 121,000 GALLON STEEL WINE STORAGE TANK (TANK # R-2018) WITH PRESSURE/VACUUM VALVE AND INSULATION: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-304-1: Nov 24 2009 9:58AM -- THACC : Joint Inspection NOT Required

5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. The ethanol content of wine stored in this tank shall not exceed 14.5 percent by volume. [District Rule 2201]
11. Tank storage throughput shall not exceed 121,000 gallons in any one day. [District Rule 2201]
12. Combined storage throughput of permits C-629-303 through C-629-320 shall not exceed 5,946,600 gallons per year. [District Rule 2201]
13. Records of the combined annual storage throughput for permit units C-629-303 through '-320 shall be kept. [District Rule 2201]
14. 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 Rules 2201 and 4694]
15. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
16. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
17. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-305-1

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 121,000 GALLON STEEL WINE STORAGE (TANK # R-2019) WITH PRESSURE/VACUUM VALVE AND INSULATION: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-305-1 : Nov 24 2009 9:58AM -- THACC : Joint Inspection NOT Required

5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. The ethanol content of wine stored in this tank shall not exceed 14.5 percent by volume. [District Rule 2201]
11. Tank storage throughput shall not exceed 121,000 gallons in any one day. [District Rule 2201]
12. Combined storage throughput of permits C-629-303 through C-629-320 shall not exceed 5,946,600 gallons per year. [District Rule 2201]
13. Records of the combined annual storage throughput for permit units C-629-303 through '-320 shall be kept. [District Rule 2201]
14. 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 Rules 2201 and 4694]
15. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
16. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
17. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

DRAFT

San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-306-1

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 121,000 GALLON STEEL WINE STORAGE TANK (TANK # R-2020) WITH PRESSURE/VACUUM VALVE AND INSULATION: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-306-1: Nov 24 2009 9:58AM -- THACC : Joint Inspection NOT Required

5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. The ethanol content of wine stored in this tank shall not exceed 14.5 percent by volume. [District Rule 2201]
11. Tank storage throughput shall not exceed 121,000 gallons in any one day. [District Rule 2201]
12. Combined storage throughput of permits C-629-303 through C-629-320 shall not exceed 5,946,600 gallons per year. [District Rule 2201]
13. Records of the combined annual storage throughput for permit units C-629-303 through '-320 shall be kept. [District Rule 2201]
14. 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 Rules 2201 and 4694]
15. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
16. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
17. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-307-1

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 45,500 GALLON STEEL WINE STORAGE(TANK # R-2001) WITH PRESSURE/VACUUM VALVE AND INSULATION: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-307-1 : Nov 24 2009 9:58AM -- THAOC : Joint Inspection NOT Required

5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. The ethanol content of wine stored in this tank shall not exceed 14.5 percent by volume. [District Rule 2201]
11. Tank storage throughput shall not exceed 45,500 gallons in any one day. [District Rule 2201]
12. Combined storage throughput of permits C-629-303 through C-629-320 shall not exceed 5,946,600 gallons per year. [District Rule 2201]
13. Records of the combined annual storage throughput for permit units C-629-303 through '-320 shall be kept. [District Rule 2201]
14. 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 Rules 2201 and 4694]
15. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
16. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
17. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-308-1

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 45,500 GALLON STEEL WINE STORAGE (TANK # R-2002) WITH PRESSURE/VACUUM VALVE AND INSULATION: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-308-1 : Nov 24 2009 9:58AM -- THACC : Joint Inspection NOT Required

5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. The ethanol content of wine stored in this tank shall not exceed 14.5 percent by volume. [District Rule 2201]
11. Tank storage throughput shall not exceed 45,500 gallons in any one day. [District Rule 2201]
12. Combined storage throughput of permits C-629-303 through C-629-320 shall not exceed 5,946,600 gallons per year. [District Rule 2201]
13. Records of the combined annual storage throughput for permit units C-629-303 through '-320 shall be kept. [District Rule 2201]
14. 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 Rules 2201 and 4694]
15. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
16. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
17. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-309-1

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 45,500 GALLON STEEL WINE STORAGE (TANK # R-2003) WITH PRESSURE/VACUUM VALVE AND INSULATION: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-309-1 : Nov 24 2009 9:58AM -- THAOC : Joint Inspection NOT Required

5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. The ethanol content of wine stored in this tank shall not exceed 14.5 percent by volume. [District Rule 2201]
11. Tank storage throughput shall not exceed 45,500 gallons in any one day. [District Rule 2201]
12. Combined storage throughput of permits C-629-303 through C-629-320 shall not exceed 5,946,600 gallons per year. [District Rule 2201]
13. Records of the combined annual storage throughput for permit units C-629-303 through '-320 shall be kept. [District Rule 2201]
14. 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 Rules 2201 and 4694]
15. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
16. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
17. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-310-1

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 45,500 GALLON STEEL WINE STORAGE (TANK # R-2004) WITH PRESSURE/VACUUM VALVE AND INSULATION: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-310-1 : Nov 24 2009 9:58AM -- THAOC : Joint Inspection NOT Required

5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. The ethanol content of wine stored in this tank shall not exceed 14.5 percent by volume. [District Rule 2201]
11. Tank storage throughput shall not exceed 45,500 gallons in any one day. [District Rule 2201]
12. Combined storage throughput of permits C-629-303 through C-629-320 shall not exceed 5,946,600 gallons per year. [District Rule 2201]
13. Records of the combined annual storage throughput for permit units C-629-303 through '-320 shall be kept. [District Rule 2201]
14. 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 Rules 2201 and 4694]
15. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
16. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
17. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

DRAFT

San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-311-1

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 45,500 GALLON STEEL WINE STORAGE TANK (TANK # R-2005) WITH PRESSURE/VACUUM VALVE AND INSULATION: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-311-1: Nov 24 2009 9:58AM -- THAOC : Joint Inspection NOT Required

5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. The ethanol content of wine stored in this tank shall not exceed 14.5 percent by volume. [District Rule 2201]
11. Tank storage throughput shall not exceed 45,500 gallons in any one day. [District Rule 2201]
12. Combined storage throughput of permits C-629-303 through C-629-320 shall not exceed 5,946,600 gallons per year. [District Rule 2201]
13. Records of the combined annual storage throughput for permit units C-629-303 through '-320 shall be kept. [District Rule 2201]
14. 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 Rules 2201 and 4694]
15. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
16. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
17. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-312-1

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 45,500 GALLON STEEL WINE STORAGE TANK (TANK # R-2012) WITH PRESSURE/VACUUM VALVE AND INSULATION: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-312-1 : Nov 24 2009 9:58AM -- THAOC : Joint Inspection NOT Required

5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. The ethanol content of wine stored in this tank shall not exceed 14.5 percent by volume. [District Rule 2201]
11. Tank storage throughput shall not exceed 45,500 gallons in any one day. [District Rule 2201]
12. Combined storage throughput of permits C-629-303 through C-629-320 shall not exceed 5,946,600 gallons per year. [District Rule 2201]
13. Records of the combined annual storage throughput for permit units C-629-303 through '-320 shall be kept. [District Rule 2201]
14. 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 Rules 2201 and 4694]
15. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
16. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
17. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-313-1

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 45,500 GALLON STEEL WINE STORAGE TANK (TANK # R-2013) WITH PRESSURE/VACUUM VALVE AND INSULATION: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-313-1: Nov 24 2009 9:58AM -- THAOC : Joint Inspection NOT Required

5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. The ethanol content of wine stored in this tank shall not exceed 14.5 percent by volume. [District Rule 2201]
11. Tank storage throughput shall not exceed 45,500 gallons in any one day. [District Rule 2201]
12. Combined storage throughput of permits C-629-303 through C-629-320 shall not exceed 5,946,600 gallons per year. [District Rule 2201]
13. Records of the combined annual storage throughput for permit units C-629-303 through '-320 shall be kept. [District Rule 2201]
14. 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 Rules 2201 and 4694]
15. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
16. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
17. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-314-1

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 45,500 GALLON STEEL WINE STORAGE TANK (TANK # R-2014) WITH PRESSURE/VACUUM VALVE AND INSULATION: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-314-1: Nov 24 2009 9:58AM -- THAOC : Joint Inspection NOT Required

5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. The ethanol content of wine stored in this tank shall not exceed 14.5 percent by volume. [District Rule 2201]
11. Tank storage throughput shall not exceed 45,500 gallons in any one day. [District Rule 2201]
12. Combined storage throughput of permits C-629-303 through C-629-320 shall not exceed 5,946,600 gallons per year. [District Rule 2201]
13. Records of the combined annual storage throughput for permit units C-629-303 through '-320 shall be kept. [District Rule 2201]
14. 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 Rules 2201 and 4694]
15. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
16. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
17. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-315-1

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 45,500 GALLON STEEL WINE STORAGE TANK (TANK R-2015) WITH PRESSURE/VACUUM VALVE AND INSULATION: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-315-1: Nov 24 2009 9:58AM -- THAOC : Joint Inspection NOT Required

5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. The ethanol content of wine stored in this tank shall not exceed 14.5 percent by volume. [District Rule 2201]
11. Tank storage throughput shall not exceed 45,500 gallons in any one day. [District Rule 2201]
12. Combined storage throughput of permits C-629-303 through C-629-320 shall not exceed 5,946,600 gallons per year. [District Rule 2201]
13. Records of the combined annual storage throughput for permit units C-629-303 through '-320 shall be kept. [District Rule 2201]
14. 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 Rules 2201 and 4694]
15. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
16. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
17. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-316-1

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 45,500 GALLON STEEL WINE STORAGE TANK (TANK R-2016) WITH PRESSURE/VACUUM VALVE AND INSULATION: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-316-1: Nov 24 2009 9:58AM -- THAOC : Joint Inspection NOT Required

5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. The ethanol content of wine stored in this tank shall not exceed 14.5 percent by volume. [District Rule 2201]
11. Tank storage throughput shall not exceed 45,500 gallons in any one day. [District Rule 2201]
12. Combined storage throughput of permits C-629-303 through C-629-320 shall not exceed 5,946,600 gallons per year. [District Rule 2201]
13. Records of the combined annual storage throughput for permit units C-629-303 through '-320 shall be kept. [District Rule 2201]
14. 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 Rules 2201 and 4694]
15. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
16. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
17. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
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PERMIT NO: C-629-317-1

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 121,000 GALLON STEEL WINE STORAGE TANK (TANK R-2023) WITH PRESSURE/VACUUM VALVE AND INSULATION: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-317-1 : Nov 24 2009 9:58AM -- THAOC : Joint Inspection NOT Required

5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. The ethanol content of wine stored in this tank shall not exceed 14.5 percent by volume. [District Rule 2201]
11. Tank storage throughput shall not exceed 121,000 gallons in any one day. [District Rule 2201]
12. Combined storage throughput of permits C-629-303 through C-629-320 shall not exceed 5,946,600 gallons per year. [District Rule 2201]
13. Records of the combined annual storage throughput for permit units C-629-303 through '-320 shall be kept. [District Rule 2201]
14. 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 Rules 2201 and 4694]
15. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
16. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
17. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
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PERMIT NO: C-629-318-1

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 121,000 GALLON STEEL WINE STORAGE TANK (TANK R-2024) WITH PRESSURE/VACUUM VALVE AND INSULATION: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-318-1: Nov 24 2009 9:58AM -- THAOC : Joint Inspection NOT Required

5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. The ethanol content of wine stored in this tank shall not exceed 14.5 percent by volume. [District Rule 2201]
11. Tank storage throughput shall not exceed 121,000 gallons in any one day. [District Rule 2201]
12. Combined storage throughput of permits C-629-303 through C-629-320 shall not exceed 5,946,600 gallons per year. [District Rule 2201]
13. Records of the combined annual storage throughput for permit units C-629-303 through '-320 shall be kept. [District Rule 2201]
14. 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 Rules 2201 and 4694]
15. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
16. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
17. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-319-1

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 121,000 GALLON STEEL WINE STORAGE TANK (TANK R-2025) WITH PRESSURE/VACUUM VALVE AND INSULATION: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-319-1 : Nov 24 2009 9:59AM -- THAOC : Joint Inspection NOT Required

5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. The ethanol content of wine stored in this tank shall not exceed 14.5 percent by volume. [District Rule 2201]
11. Tank storage throughput shall not exceed 121,000 gallons in any one day. [District Rule 2201]
12. Combined storage throughput of permits C-629-303 through C-629-320 shall not exceed 5,946,600 gallons per year. [District Rule 2201]
13. Records of the combined annual storage throughput for permit units C-629-303 through '-320 shall be kept. [District Rule 2201]
14. 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 Rules 2201 and 4694]
15. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
16. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
17. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
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PERMIT NO: C-629-320-1

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

MODIFICATION OF 121,000 GALLON STEEL WINE STORAGE TANK (TANK R-2026) WITH PRESSURE/VACUUM VALVE AND INSULATION: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-320-1 : Nov 24 2009 9:59AM -- THAOC : Joint Inspection NOT Required

5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. The ethanol content of wine stored in this tank shall not exceed 14.5 percent by volume. [District Rule 2201]
11. Tank storage throughput shall not exceed 121,000 gallons in any one day. [District Rule 2201]
12. Combined storage throughput of permits C-629-303 through C-629-320 shall not exceed 5,946,600 gallons per year. [District Rule 2201]
13. Records of the combined annual storage throughput for permit units C-629-303 through '-320 shall be kept. [District Rule 2201]
14. 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 Rules 2201 and 4694]
15. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
16. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
17. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

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San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-325-0

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

87,000 GALLON STEEL RED AND WHITE WINE FERMENTATION AND STORAGE TANK (TANK #R2027) WITH PRESSURE/VACUUM VALVE AND INSULATION

CONDITIONS

1. Prior to operating equipment under this Authority to Construct, permittee shall surrender VOC emission reduction credits for the following quantity of emissions: 1st quarter - 21 lb, 2nd quarter - 21 lb, 3rd quarter - 21 lb, and fourth quarter - 21 lb. Offsets shall be provided at the applicable offset ratio specified in Table 4-2 of Rule 2201 (as amended 9/21/06). [District Rule 2201]
2. ERC Certificate Number S-3060-1 (or a certificate split from this certificate) shall be used to supply the required offsets, unless a revised offsetting proposal is received and approved by the District, upon which this Authority to Construct shall be reissued, administratively specifying the new offsetting proposal. Original public noticing requirements, if any, shall be duplicated prior to reissuance of this Authority to Construct. [District Rule 2201]
3. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
4. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-325-0 : Nov 24 2009 9:59AM -- THACC : Joint Inspection NOT Required

5. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
6. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]
8. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
9. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
10. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
11. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
12. The ethanol content of wine stored in this tank shall not exceed 14.5 percent by volume. [District Rule 2201]
13. Tank storage throughput shall not exceed 261,000 gallons in any one day. [District Rule 2201]
14. Combined storage throughput of permits C-629-325 through C-629-332 shall not exceed 3,262,140 gallons per year. [District Rule 2201]
15. 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 Rules 2201 and 4694]
16. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
17. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
18. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
19. All 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]
20. Records of the combined annual storage throughput for permit units C-629-325 through ' -332 shall be kept. [District Rule 2201]

DRAFT

San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-326-0

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

87,000 GALLON STEEL RED AND WHITE WINE FERMENTATION AND STORAGE TANK (TANK #R2028) WITH PRESSURE/VACUUM VALVE AND INSULATION

CONDITIONS

1. Prior to operating equipment under this Authority to Construct, permittee shall surrender VOC emission reduction credits for the following quantity of emissions: 1st quarter - 21 lb, 2nd quarter - 21 lb, 3rd quarter - 21 lb, and fourth quarter - 21 lb. Offsets shall be provided at the applicable offset ratio specified in Table 4-2 of Rule 2201 (as amended 9/21/06). [District Rule 2201]
2. ERC Certificate Number S-3060-1 (or a certificate split from this certificate) shall be used to supply the required offsets, unless a revised offsetting proposal is received and approved by the District, upon which this Authority to Construct shall be reissued, administratively specifying the new offsetting proposal. Original public noticing requirements, if any, shall be duplicated prior to reissuance of this Authority to Construct. [District Rule 2201]
3. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
4. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-326-0 : Nov 24 2009 9:59AM -- THACC : Joint Inspection NOT Required

5. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
6. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]
8. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
9. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
10. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
11. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
12. The ethanol content of wine stored in this tank shall not exceed 14.5 percent by volume. [District Rule 2201]
13. Tank storage throughput shall not exceed 261,000 gallons in any one day. [District Rule 2201]
14. Combined storage throughput of permits C-629-325 through C-629-332 shall not exceed 3,262,140 gallons per year. [District Rule 2201]
15. 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 Rules 2201 and 4694]
16. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
17. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
18. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
19. All 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]
20. Records of the combined annual storage throughput for permit units C-629-325 through ' -332 shall be kept. [District Rule 2201]

DRAFT

San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-327-0

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

87,000 GALLON STEEL RED AND WHITE WINE FERMENTATION AND STORAGE TANK (TANK #R2029) WITH PRESSURE/VACUUM VALVE AND INSULATION

CONDITIONS

1. Prior to operating equipment under this Authority to Construct, permittee shall surrender VOC emission reduction credits for the following quantity of emissions: 1st quarter - 21 lb, 2nd quarter - 21 lb, 3rd quarter - 21 lb, and fourth quarter - 21 lb. Offsets shall be provided at the applicable offset ratio specified in Table 4-2 of Rule 2201 (as amended 9/21/06). [District Rule 2201]
2. ERC Certificate Number S-3060-1 (or a certificate split from this certificate) shall be used to supply the required offsets, unless a revised offsetting proposal is received and approved by the District, upon which this Authority to Construct shall be reissued, administratively specifying the new offsetting proposal. Original public noticing requirements, if any, shall be duplicated prior to reissuance of this Authority to Construct. [District Rule 2201]
3. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
4. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-327-0 : Nov 24 2009 9:59AM -- THACC : Joint Inspection NOT Required

5. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
6. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]
8. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
9. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
10. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
11. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
12. The ethanol content of wine stored in this tank shall not exceed 14.5 percent by volume. [District Rule 2201]
13. Tank storage throughput shall not exceed 261,000 gallons in any one day. [District Rule 2201]
14. Combined storage throughput of permits C-629-325 through C-629-332 shall not exceed 3,262,140 gallons per year. [District Rule 2201]
15. 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 Rules 2201 and 4694]
16. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
17. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
18. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
19. All 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]
20. Records of the combined annual storage throughput for permit units C-629-325 through ' -332 shall be kept. [District Rule 2201]

DRAFT

San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-328-0

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

87,000 GALLON STEEL RED AND WHITE WINE FERMENTATION AND STORAGE TANK (TANK #R2030) WITH PRESSURE/VACUUM VALVE AND INSULATION

CONDITIONS

1. Prior to operating equipment under this Authority to Construct, permittee shall surrender VOC emission reduction credits for the following quantity of emissions: 1st quarter - 21 lb, 2nd quarter - 21 lb, 3rd quarter - 21 lb, and fourth quarter - 21 lb. Offsets shall be provided at the applicable offset ratio specified in Table 4-2 of Rule 2201 (as amended 9/21/06). [District Rule 2201]
2. ERC Certificate Number S-3060-1 (or a certificate split from this certificate) shall be used to supply the required offsets, unless a revised offsetting proposal is received and approved by the District, upon which this Authority to Construct shall be reissued, administratively specifying the new offsetting proposal. Original public noticing requirements, if any, shall be duplicated prior to reissuance of this Authority to Construct. [District Rule 2201]
3. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
4. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-328-0 : Nov 24 2009 9:59AM -- THACC : Joint Inspection NOT Required

5. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
6. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]
8. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
9. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
10. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
11. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
12. The ethanol content of wine stored in this tank shall not exceed 14.5 percent by volume. [District Rule 2201]
13. Tank storage throughput shall not exceed 261,000 gallons in any one day. [District Rule 2201]
14. Combined storage throughput of permits C-629-325 through C-629-332 shall not exceed 3,262,140 gallons per year. [District Rule 2201]
15. 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 Rules 2201 and 4694]
16. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
17. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
18. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
19. All 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]
20. Records of the combined annual storage throughput for permit units C-629-325 through ' -332 shall be kept. [District Rule 2201]

DRAFT

San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-329-0

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

87,000 GALLON STEEL RED AND WHITE WINE FERMENTATION AND STORAGE TANK (TANK #R2031) WITH PRESSURE/VACUUM VALVE AND INSULATION

CONDITIONS

1. Prior to operating equipment under this Authority to Construct, permittee shall surrender VOC emission reduction credits for the following quantity of emissions: 1st quarter - 21 lb, 2nd quarter - 21 lb, 3rd quarter - 21 lb, and fourth quarter - 21 lb. Offsets shall be provided at the applicable offset ratio specified in Table 4-2 of Rule 2201 (as amended 9/21/06). [District Rule 2201]
2. ERC Certificate Number S-3060-1 (or a certificate split from this certificate) shall be used to supply the required offsets, unless a revised offsetting proposal is received and approved by the District, upon which this Authority to Construct shall be reissued, administratively specifying the new offsetting proposal. Original public noticing requirements, if any, shall be duplicated prior to reissuance of this Authority to Construct. [District Rule 2201]
3. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
4. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-329-0 : Nov 24 2009 9:59AM -- THACC : Joint Inspection NOT Required

5. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
6. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]
8. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
9. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
10. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
11. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
12. The ethanol content of wine stored in this tank shall not exceed 14.5 percent by volume. [District Rule 2201]
13. Tank storage throughput shall not exceed 261,000 gallons in any one day. [District Rule 2201]
14. Combined storage throughput of permits C-629-325 through C-629-332 shall not exceed 3,262,140 gallons per year. [District Rule 2201]
15. 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 Rules 2201 and 4694]
16. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
17. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
18. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
19. All 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]
20. Records of the combined annual storage throughput for permit units C-629-325 through ' -332 shall be kept. [District Rule 2201]

DRAFT

San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-330-0

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

87,000 GALLON STEEL RED AND WHITE WINE FERMENTATION AND STORAGE TANK (TANK #R2032) WITH PRESSURE/VACUUM VALVE AND INSULATION

CONDITIONS

1. Prior to operating equipment under this Authority to Construct, permittee shall surrender VOC emission reduction credits for the following quantity of emissions: 1st quarter - 21 lb, 2nd quarter - 21 lb, 3rd quarter - 21 lb, and fourth quarter - 21 lb. Offsets shall be provided at the applicable offset ratio specified in Table 4-2 of Rule 2201 (as amended 9/21/06). [District Rule 2201]
2. ERC Certificate Number S-3060-1 (or a certificate split from this certificate) shall be used to supply the required offsets, unless a revised offsetting proposal is received and approved by the District, upon which this Authority to Construct shall be reissued, administratively specifying the new offsetting proposal. Original public noticing requirements, if any, shall be duplicated prior to reissuance of this Authority to Construct. [District Rule 2201]
3. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
4. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-330-0 : Nov 24 2009 9:59AM -- THACC : Joint Inspection NOT Required

5. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
6. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]
8. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
9. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
10. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
11. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
12. The ethanol content of wine stored in this tank shall not exceed 14.5 percent by volume. [District Rule 2201]
13. Tank storage throughput shall not exceed 261,000 gallons in any one day. [District Rule 2201]
14. Combined storage throughput of permits C-629-325 through C-629-332 shall not exceed 3,262,140 gallons per year. [District Rule 2201]
15. 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 Rules 2201 and 4694]
16. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
17. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
18. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
19. All 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]
20. Records of the combined annual storage throughput for permit units C-629-325 through ' -332 shall be kept. [District Rule 2201]

DRAFT

San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-331-0

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC

MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:

87,000 GALLON STEEL RED AND WHITE WINE FERMENTATION AND STORAGE TANK (TANK #R2033) WITH PRESSURE/VACUUM VALVE AND INSULATION

CONDITIONS

1. Prior to operating equipment under this Authority to Construct, permittee shall surrender VOC emission reduction credits for the following quantity of emissions: 1st quarter - 21 lb, 2nd quarter - 21 lb, 3rd quarter - 21 lb, and fourth quarter - 21 lb. Offsets shall be provided at the applicable offset ratio specified in Table 4-2 of Rule 2201 (as amended 9/21/06). [District Rule 2201]
2. ERC Certificate Number S-3060-1 (or a certificate split from this certificate) shall be used to supply the required offsets, unless a revised offsetting proposal is received and approved by the District, upon which this Authority to Construct shall be reissued, administratively specifying the new offsetting proposal. Original public noticing requirements, if any, shall be duplicated prior to reissuance of this Authority to Construct. [District Rule 2201]
3. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
4. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-331-0 : Nov 24 2009 9:59AM -- THAOC : Joint Inspection NOT Required

5. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
6. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]
8. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
9. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
10. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
11. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
12. The ethanol content of wine stored in this tank shall not exceed 14.5 percent by volume. [District Rule 2201]
13. Tank storage throughput shall not exceed 261,000 gallons in any one day. [District Rule 2201]
14. Combined storage throughput of permits C-629-325 through C-629-332 shall not exceed 3,262,140 gallons per year. [District Rule 2201]
15. 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 Rules 2201 and 4694]
16. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
17. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
18. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
19. All 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]
20. Records of the combined annual storage throughput for permit units C-629-325 through ' -332 shall be kept. [District Rule 2201]

DRAFT

San Joaquin Valley
Air Pollution Control District

AUTHORITY TO CONSTRUCT

ISSUANCE DATE: DRAFT
DRAFT

PERMIT NO: C-629-332-0

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
87,000 GALLON RED AND WHITE WINE FERMENTATION AND STORAGE TANK (TANK #R2034) WITH PRESSURE/VACUUM VALVE AND INSULATION

CONDITIONS

1. Prior to operating equipment under this Authority to Construct, permittee shall surrender VOC emission reduction credits for the following quantity of emissions: 1st quarter - 21 lb, 2nd quarter - 21 lb, 3rd quarter - 21 lb, and fourth quarter - 21 lb. Offsets shall be provided at the applicable offset ratio specified in Table 4-2 of Rule 2201 (as amended 9/21/06). [District Rule 2201]
2. ERC Certificate Number S-3060-1 (or a certificate split from this certificate) shall be used to supply the required offsets, unless a revised offsetting proposal is received and approved by the District, upon which this Authority to Construct shall be reissued, administratively specifying the new offsetting proposal. Original public noticing requirements, if any, shall be duplicated prior to reissuance of this Authority to Construct. [District Rule 2201]
3. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
4. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-332-0 : Nov 24 2009 9:59AM -- THACC : Joint Inspection NOT Required

5. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
6. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
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10. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
11. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
12. The ethanol content of wine stored in this tank shall not exceed 14.5 percent by volume. [District Rule 2201]
13. Tank storage throughput shall not exceed gallons in any one day. [District Rule 2201]
14. Combined storage throughput of permits C-629-325 through C-629-332 shall not exceed 3,262,140 gallons per year. [District Rule 2201]
15. 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 Rules 2201 and 4694]
16. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
17. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
18. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
19. All 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]
20. Records of the combined annual storage throughput for permit units C-629-325 through ' -332 shall be kept. [District Rule 2201]

DRAFT

Appendix U
Facility-Wide Requirements

San Joaquin Valley Air Pollution Control District

FACILITY: C-629-0-0

EXPIRATION DATE: 07/31/2012

FACILITY-WIDE REQUIREMENTS

1. 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]
2. 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]
3. 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]
4. 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]

These terms and conditions are part of the Facility-wide Permit to Operate. Any amendments to these Facility-wide Requirements that affect specific Permit Units may constitute modification of those Permit Units.

Facility Name: O'NEILL BEVERAGES CO LLC
Location: 8418 S LAC JAC AVE, PARLIER, CA 93648
C-629-0-0 : Nov 23 2009 5:23PM -- THAOC

Appendix V
Billing Information

Billing Information

Permit.	Fee Description	Fee Rule	Fee
C-629-11-2	5,967 gallons	3020-05 B	\$93.00
C-629-12-2	5,947 gallons	3020-05 B	\$93.00
C-629-13-2	8,557 gallons	3020-05 B	\$93.00
C-629-14-2	604 gallons	3020-05 A	\$75.00
C-629-15-2	604 gallons	3020-05 A	\$75.00
C-629-16-2	603 gallons	3020-05 A	\$75.00
C-629-17-2	1,542 gallons	3020-05 A	\$75.00
C-629-18-2	1,542 gallons	3020-05 A	\$75.00
C-629-19-2	1,542 gallons	3020-05 A	\$75.00
C-629-20-2	1,194 gallons	3020-05 A	\$75.00
C-629-21-2	1,192 gallons	3020-05 A	\$75.00
C-629-22-2	1,107 gallons	3020-05 A	\$75.00
C-629-23-2	1,003 gallons	3020-05 A	\$75.00
C-629-24-2	15,360 gallons	3020-05 B	\$93.00
C-629-25-2	15,360 gallons	3020-05 B	\$93.00
C-629-26-2	15,360 gallons	3020-05 B	\$93.00
C-629-27-2	15,360 gallons	3020-05 B	\$93.00
C-629-28-2	15,360 gallons	3020-05 B	\$93.00
C-629-29-2	15,360 gallons	3020-05 B	\$93.00
C-629-30-2	6,610 gallons	3020-05 B	\$93.00
C-629-31-2	6,605 gallons	3020-05 B	\$93.00
C-629-40-2	9,356 gallons	3020-05 B	\$93.00
C-629-41-2	9,339 gallons	3020-05 B	\$93.00
C-629-42-2	9,389 gallons	3020-05 B	\$93.00
C-629-43-2	15,360 gallons	3020-05 B	\$93.00
C-629-44-2	15,360 gallons	3020-05 B	\$93.00
C-629-45-2	15,360 gallons	3020-05 B	\$93.00
C-629-52-2	3,426 gallons	3020-05 A	\$75.00
C-629-53-2	3,424 gallons	3020-05 A	\$75.00
C-629-54-2	46,222 gallons	3020-05 C	\$135.00

C-629-55-2	46,205 gallons	3020-05	C	\$135.00
C-629-56-2	46,203 gallons	3020-05	C	\$135.00
C-629-57-2	46,215 gallons	3020-05	C	\$135.00
C-629-58-2	46,767 gallons	3020-05	C	\$135.00
C-629-59-2	46,746 gallons	3020-05	C	\$135.00
C-629-60-2	46,584 gallons	3020-05	C	\$135.00
C-629-61-2	46,439 gallons	3020-05	C	\$135.00
C-629-62-2	46,506 gallons	3020-05	C	\$135.00
C-629-63-2	46,508 gallons	3020-05	C	\$135.00
C-629-64-2	46,539 gallons	3020-05	C	\$135.00
C-629-65-2	46,591 gallons	3020-05	C	\$135.00
C-629-66-2	46,573 gallons	3020-05	C	\$135.00
C-629-67-2	46,582 gallons	3020-05	C	\$135.00
C-629-68-2	46,558 gallons	3020-05	C	\$135.00
C-629-69-2	46,542 gallons	3020-05	C	\$135.00
C-629-70-2	46,615 gallons	3020-05	C	\$135.00
C-629-71-2	46,634 gallons	3020-05	C	\$135.00
C-629-72-2	46,568 gallons	3020-05	C	\$135.00
C-629-73-2	46,719 gallons	3020-05	C	\$135.00
C-629-74-2	46,625 gallons	3020-05	C	\$135.00
C-629-75-2	46,618 gallons	3020-05	C	\$135.00
C-629-76-2	46,587 gallons	3020-05	C	\$135.00
C-629-77-2	46,661 gallons	3020-05	C	\$135.00
C-629-78-2	46,510 gallons	3020-05	C	\$135.00
C-629-79-2	46,567 gallons	3020-05	C	\$135.00
C-629-80-2	46,534 gallons	3020-05	C	\$135.00
C-629-81-2	46,532 gallons	3020-05	C	\$135.00
C-629-82-2	46,532 gallons	3020-05	C	\$135.00
C-629-83-2	46,532 gallons	3020-05	C	\$135.00
C-629-84-2	46,532 gallons	3020-05	C	\$135.00
C-629-85-2	46,532 gallons	3020-05	C	\$135.00
C-629-86-2	37,469 gallons	3020-05	C	\$135.00
C-629-87-2	37,473 gallons	3020-05	C	\$135.00

C-629-88-2	37,489 gallons	3020-05	C	\$135.00
C-629-89-2	37,251 gallons	3020-05	C	\$135.00
C-629-90-2	37,404 gallons	3020-05	C	\$135.00
C-629-91-2	37,439 gallons	3020-05	C	\$135.00
C-629-92-2	278,711 gallons	3020-05	E	\$246.00
C-629-93-2	278,002 gallons	3020-05	E	\$246.00
C-629-94-2	277,996 gallons	3020-05	E	\$246.00
C-629-95-2	277,937 gallons	3020-05	E	\$246.00
C-629-96-2	278,269 gallons	3020-05	E	\$246.00
C-629-97-2	277,590 gallons	3020-05	E	\$246.00
C-629-98-2	277,731 gallons	3020-05	E	\$246.00
C-629-99-2	277,429 gallons	3020-05	E	\$246.00
C-629-100-2	176,001 gallons	3020-05	E	\$246.00
C-629-101-2	175,781 gallons	3020-05	E	\$246.00
C-629-102-2	175,977 gallons	3020-05	E	\$246.00
C-629-103-2	19,849 gallons	3020-05	B	\$93.00
C-629-104-2	19,908 gallons	3020-05	B	\$93.00
C-629-105-2	19,888 gallons	3020-05	B	\$93.00
C-629-106-2	19,880 gallons	3020-05	B	\$93.00
C-629-107-2	19,884 gallons	3020-05	B	\$93.00
C-629-108-2	19,855 gallons	3020-05	B	\$93.00
C-629-109-2	19,868 gallons	3020-05	B	\$93.00
C-629-110-2	19,857 gallons	3020-05	B	\$93.00
C-629-111-2	19,833 gallons	3020-05	B	\$93.00
C-629-112-2	19,895 gallons	3020-05	B	\$93.00
C-629-113-2	19,817 gallons	3020-05	B	\$93.00
C-629-114-2	19,826 gallons	3020-05	B	\$93.00
C-629-115-2	12,599 gallons	3020-05	B	\$93.00
C-629-116-2	12,495 gallons	3020-05	B	\$93.00
C-629-117-2	12,588 gallons	3020-05	B	\$93.00
C-629-118-2	12,504 gallons	3020-05	B	\$93.00
C-629-119-2	12,645 gallons	3020-05	B	\$93.00
C-629-120-2	12,565 gallons	3020-05	B	\$93.00

C-629-121-2	12,632 gallons	3020-05	B	\$93.00
C-629-122-2	12,667 gallons	3020-05	B	\$93.00
C-629-123-2	12,569 gallons	3020-05	B	\$93.00
C-629-124-2	12,533 gallons	3020-05	B	\$93.00
C-629-125-2	12,677 gallons	3020-05	B	\$93.00
C-629-126-2	12,648 gallons	3020-05	B	\$93.00
C-629-127-2	12,620 gallons	3020-05	B	\$93.00
C-629-128-2	12,658 gallons	3020-05	B	\$93.00
C-629-129-2	6,060 gallons	3020-05	B	\$93.00
C-629-130-2	6,068 gallons	3020-05	B	\$93.00
C-629-131-2	6,057 gallons	3020-05	B	\$93.00
C-629-132-2	6,076 gallons	3020-05	B	\$93.00
C-629-133-2	6,072 gallons	3020-05	B	\$93.00
C-629-134-2	6,085 gallons	3020-05	B	\$93.00
C-629-135-2	6,086 gallons	3020-05	B	\$93.00
C-629-136-2	3,092 gallons	3020-05	A	\$75.00
C-629-137-2	3,014 gallons	3020-05	A	\$75.00
C-629-138-2	3,073 gallons	3020-05	A	\$75.00
C-629-139-2	13,231 gallons	3020-05	B	\$93.00
C-629-140-2	13,231 gallons	3020-05	B	\$93.00
C-629-141-2	13,231 gallons	3020-05	B	\$93.00
C-629-142-2	1,244 gallons	3020-05	A	\$75.00
C-629-143-2	1,245 gallons	3020-05	A	\$75.00
C-629-144-2	40,472 gallons	3020-05	C	\$135.00
C-629-145-2	40,352 gallons	3020-05	C	\$135.00
C-629-146-2	40,276 gallons	3020-05	C	\$135.00
C-629-147-2	40,259 gallons	3020-05	C	\$135.00
C-629-148-2	40,359 gallons	3020-05	C	\$135.00
C-629-149-2	40,479 gallons	3020-05	C	\$135.00
C-629-150-2	40,673 gallons	3020-05	C	\$135.00
C-629-151-2	40,500 gallons	3020-05	C	\$135.00
C-629-152-2	39,626 gallons	3020-05	C	\$135.00
C-629-153-2	40,407 gallons	3020-05	C	\$135.00

C-629-154-2	40,619 gallons	3020-05	C	\$135.00
C-629-155-2	40,405 gallons	3020-05	C	\$135.00
C-629-156-2	40,248 gallons	3020-05	C	\$135.00
C-629-157-2	40,640 gallons	3020-05	C	\$135.00
C-629-158-2	40,108 gallons	3020-05	C	\$135.00
C-629-159-2	39,846 gallons	3020-05	C	\$135.00
C-629-160-2	40,023 gallons	3020-05	C	\$135.00
C-629-161-2	40,560 gallons	3020-05	C	\$135.00
C-629-162-2	40,667 gallons	3020-05	C	\$135.00
C-629-163-2	40,602 gallons	3020-05	C	\$135.00
C-629-164-2	40,481 gallons	3020-05	C	\$135.00
C-629-165-2	40,458 gallons	3020-05	C	\$135.00
C-629-166-2	40,465 gallons	3020-05	C	\$135.00
C-629-167-2	40,493 gallons	3020-05	C	\$135.00
C-629-168-2	40,186 gallons	3020-05	C	\$135.00
C-629-169-2	40,348 gallons	3020-05	C	\$135.00
C-629-170-2	40,250 gallons	3020-05	C	\$135.00
C-629-171-2	40,503 gallons	3020-05	C	\$135.00
C-629-172-2	40,350 gallons	3020-05	C	\$135.00
C-629-173-2	40,275 gallons	3020-05	C	\$135.00
C-629-174-2	40,349 gallons	3020-05	C	\$135.00
C-629-175-2	40,242 gallons	3020-05	C	\$135.00
C-629-176-2	38,991 gallons	3020-05	C	\$135.00
C-629-177-2	39,311 gallons	3020-05	C	\$135.00
C-629-178-2	39,232 gallons	3020-05	C	\$135.00
C-629-179-2	39,414 gallons	3020-05	C	\$135.00
C-629-180-2	39,333 gallons	3020-05	C	\$135.00
C-629-181-2	39,168 gallons	3020-05	C	\$135.00
C-629-182-2	39,107 gallons	3020-05	C	\$135.00
C-629-183-2	38,996 gallons	3020-05	C	\$135.00
C-629-184-2	40,350 gallons	3020-05	C	\$135.00
C-629-185-2	40,389 gallons	3020-05	C	\$135.00
C-629-186-2	40,379 gallons	3020-05	C	\$135.00

C-629-187-2	40,782 gallons	3020-05	C	\$135.00
C-629-188-2	40,280 gallons	3020-05	C	\$135.00
C-629-189-2	40,281 gallons	3020-05	C	\$135.00
C-629-190-2	40,420 gallons	3020-05	C	\$135.00
C-629-191-2	40,513 gallons	3020-05	C	\$135.00
C-629-192-2	195,500 gallons	3020-05	E	\$246.00
C-629-193-2	195,500 gallons	3020-05	E	\$246.00
C-629-194-2	192,508 gallons	3020-05	E	\$246.00
C-629-195-2	192,569 gallons	3020-05	E	\$246.00
C-629-196-2	190,569 gallons	3020-05	E	\$246.00
C-629-197-2	192,008 gallons	3020-05	E	\$246.00
C-629-198-2	195,500 gallons	3020-05	E	\$246.00
C-629-199-2	195,500 gallons	3020-05	E	\$246.00
C-629-200-2	195,500 gallons	3020-05	E	\$246.00
C-629-201-2	195,500 gallons	3020-05	E	\$246.00
C-629-202-2	192,493 gallons	3020-05	E	\$246.00
C-629-203-2	192,569 gallons	3020-05	E	\$246.00
C-629-204-2	192,569 gallons	3020-05	E	\$246.00
C-629-205-2	192,619 gallons	3020-05	E	\$246.00
C-629-206-2	195,500 gallons	3020-05	E	\$246.00
C-629-207-2	195,500 gallons	3020-05	E	\$246.00
C-629-208-2	195,125 gallons	3020-05	E	\$246.00
C-629-209-2	195,555 gallons	3020-05	E	\$246.00
C-629-210-2	195,219 gallons	3020-05	E	\$246.00
C-629-211-2	195,462 gallons	3020-05	E	\$246.00
C-629-212-2	223,387 gallons	3020-05	E	\$246.00
C-629-213-2	223,736 gallons	3020-05	E	\$246.00
C-629-214-2	223,682 gallons	3020-05	E	\$246.00
C-629-215-2	223,910 gallons	3020-05	E	\$246.00
C-629-216-2	223,766 gallons	3020-05	E	\$246.00
C-629-217-2	223,782 gallons	3020-05	E	\$246.00
C-629-218-2	231,127 gallons	3020-05	E	\$246.00
C-629-219-2	231,127 gallons	3020-05	E	\$246.00

C-629-220-2	231,127 gallons	3020-05	E	\$246.00
C-629-221-2	231,127 gallons	3020-05	E	\$246.00
C-629-222-2	231,127 gallons	3020-05	E	\$246.00
C-629-223-2	230,867 gallons	3020-05	E	\$246.00
C-629-224-2	46,255 gallons	3020-05	C	\$135.00
C-629-225-2	46,238 gallons	3020-05	C	\$135.00
C-629-226-2	46,399 gallons	3020-05	C	\$135.00
C-629-227-2	46,246 gallons	3020-05	C	\$135.00
C-629-228-2	46,731 gallons	3020-05	C	\$135.00
C-629-229-2	46,691 gallons	3020-05	C	\$135.00
C-629-230-2	47,049 gallons	3020-05	C	\$135.00
C-629-231-2	47,049 gallons	3020-05	C	\$135.00
C-629-232-2	46,637 gallons	3020-05	C	\$135.00
C-629-233-2	46,609 gallons	3020-05	C	\$135.00
C-629-234-2	46,520 gallons	3020-05	C	\$135.00
C-629-235-2	46,608 gallons	3020-05	C	\$135.00
C-629-236-2	46,619 gallons	3020-05	C	\$135.00
C-629-237-2	46,535 gallons	3020-05	C	\$135.00
C-629-238-2	14,251 gallons	3020-05	B	\$93.00
C-629-239-2	12,495 gallons	3020-05	B	\$93.00
C-629-240-2	350,698 gallons	3020-05	E	\$246.00
C-629-241-2	350,698 gallons	3020-05	E	\$246.00
C-629-242-2	350,698 gallons	3020-05	E	\$246.00
C-629-243-2	350,698 gallons	3020-05	E	\$246.00
C-629-244-2	350,698 gallons	3020-05	E	\$246.00
C-629-245-2	351,049 gallons	3020-05	E	\$246.00
C-629-246-2	350,698 gallons	3020-05	E	\$246.00
C-629-247-2	350,698 gallons	3020-05	E	\$246.00
C-629-248-2	350,698 gallons	3020-05	E	\$246.00
C-629-249-2	350,698 gallons	3020-05	E	\$246.00
C-629-250-2	350,698 gallons	3020-05	E	\$246.00
C-629-251-2	350,698 gallons	3020-05	E	\$246.00
C-629-252-2	350,698 gallons	3020-05	E	\$246.00

C-629-253-2	350,698 gallons	3020-05	E	\$246.00
C-629-254-2	350,698 gallons	3020-05	E	\$246.00
C-629-255-2	13,392 gallons	3020-05	B	\$93.00
C-629-256-2	14,996 gallons	3020-05	B	\$93.00
C-629-257-2	15,180 gallons	3020-05	B	\$93.00
C-629-258-2	14,764 gallons	3020-05	B	\$93.00
C-629-259-2	13,704 gallons	3020-05	B	\$93.00
C-629-260-2	14,801 gallons	3020-05	B	\$93.00
C-629-261-2	19,402 gallons	3020-05	B	\$93.00
C-629-262-2	19,401 gallons	3020-05	B	\$93.00
C-629-263-2	19,406 gallons	3020-05	B	\$93.00
C-629-264-2	6,500 gallons	3020-05	B	\$93.00
C-629-265-2	6,500 gallons	3020-05	B	\$93.00
C-629-266-2	6,500 gallons	3020-05	B	\$93.00
C-629-267-2	13,000 gallons	3020-05	B	\$93.00
C-629-268-2	13,000 gallons	3020-05	B	\$93.00
C-629-269-2	13,000 gallons	3020-05	B	\$93.00
C-629-270-2	13,000 gallons	3020-05	B	\$93.00
C-629-271-2	13,000 gallons	3020-05	B	\$93.00
C-629-272-2	32,000 gallons	3020-05	C	\$135.00
C-629-273-2	32,000 gallons	3020-05	C	\$135.00
C-629-274-2	32,000 gallons	3020-05	C	\$135.00
C-629-275-2	32,000 gallons	3020-05	C	\$135.00
C-629-276-2	64,000 gallons	3020-05	D	\$185.00
C-629-277-2	64,000 gallons	3020-05	D	\$185.00
C-629-278-2	64,000 gallons	3020-05	D	\$185.00
C-629-279-2	64,000 gallons	3020-05	D	\$185.00
C-629-280-2	10,535 gallons	3020-05	B	\$93.00
C-629-281-2	10,535 gallons	3020-05	B	\$93.00
C-629-284-1	60,900 gallons	3020-05	D	\$185.00
C-629-285-1	60,900 gallons	3020-05	D	\$185.00
C-629-286-1	60,900 gallons	3020-05	D	\$185.00
C-629-287-1	60,900 gallons	3020-05	D	\$185.00

C-629-288-1	195,500 gallons	3020-05	E	\$246.00
C-629-289-2	190,000 gallons	3020-05	E	\$246.00
C-629-290-2	190,000 gallons	3020-05	E	\$246.00
C-629-291-2	190,000 gallons	3020-05	E	\$246.00
C-629-292-2	190,000 gallons	3020-05	E	\$246.00
C-629-293-2	190,000 gallons	3020-05	E	\$246.00
C-629-294-2	190,000 gallons	3020-05	E	\$246.00
C-629-295-2	190,000 gallons	3020-05	E	\$246.00
C-629-296-2	190,000 gallons	3020-05	E	\$246.00
C-629-297-2	190,000 gallons	3020-05	E	\$246.00
C-629-298-2	190,000 gallons	3020-05	E	\$246.00
C-629-299-2	190,000 gallons	3020-05	E	\$246.00
C-629-300-2	190,000 gallons	3020-05	E	\$246.00
C-629-301-2	190,000 gallons	3020-05	E	\$246.00
C-629-302-2	190,000 gallons	3020-05	E	\$246.00
C-629-303-1	190,000 gallons	3020-05	E	\$246.00
C-629-304-1	121,000 gallons	3020-05	E	\$246.00
C-629-305-1	121,000 gallons	3020-05	E	\$246.00
C-629-306-1	121,000 gallons	3020-05	E	\$246.00
C-629-307-1	45,500 gallons	3020-05	C	\$135.00
C-629-308-1	45,500 gallons	3020-05	C	\$135.00
C-629-309-1	45,500 gallons	3020-05	C	\$135.00
C-629-310-1	45,500 gallons	3020-05	C	\$135.00
C-629-311-1	45,500 gallons	3020-05	C	\$135.00
C-629-312-1	45,500 gallons	3020-05	C	\$135.00
C-629-313-1	45,500 gallons	3020-05	C	\$135.00
C-629-314-1	45,500 gallons	3020-05	C	\$135.00
C-629-315-1	45,500 gallons	3020-05	C	\$135.00
C-629-316-1	45,500 gallons	3020-05	C	\$135.00
C-629-318-1	121,000 gallons	3020-05	E	\$246.00
C-629-318-1	121,000 gallons	3020-05	E	\$246.00
C-629-319-1	121,000 gallons	3020-05	E	\$246.00
C-629-320-1	121,000 gallons	3020-05	E	\$246.00

C-629-325-0	87,000 gallons	3020-05	D	\$185.00
C-629-326-0	87,000 gallons	3020-05	D	\$185.00
C-629-327-0	87,000 gallons	3020-05	D	\$185.00
C-629-328-0	87,000 gallons	3020-05	D	\$185.00
C-629-329-0	87,000 gallons	3020-05	D	\$185.00
C-629-330-0	87,000 gallons	3020-05	D	\$185.00
C-629-331-0	87,000 gallons	3020-05	D	\$185.00
C-629-332-0	87,000 gallons	3020-05	D	\$185.00