



AUG 07 2013

Mr. Matt Towers
O'Neill Beverages, LLC
8418 S. Lac Jac Avenue
Parlier, CA 93648-9708

Re: Notice of Final Action - Significant Title V Permit Modification
District Facility # C-629
Project # C-1130745

Dear Mr. Towers:

The Air Pollution Control Officer has modified the Title V permit for O'Neill Beverages, LLC at Parlier incorporating Authorities to Construct C-629-430-3 and '-431-3). O'Neill Beverages proposes to install two (2) new wine fermentation and storage tanks.

Enclosed is the modified Title V permit. The application and proposal were sent to CARB and US EPA Region IX on April 3, 2013. No comments were received following the District's preliminary decision on this project.

The notice of final decision for this project will be published approximately three days from the date of this letter.

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

Sincerely,



David Warner
Director of Permit Services

Enclosures

cc: Mike Tollstrup, CARB (w/enclosure) via email
cc: Gerardo C. Rios, EPA (w/enclosure) via email

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Executive Director/Air Pollution Control Officer

Northern Region
4800 Enterprise Way
Modesto, CA 95356-8718
Tel: (209) 557-6400 FAX: (209) 557-6475

Central Region (Main Office)
1990 E. Gettysburg Avenue
Fresno, CA 93726-0244
Tel: (559) 230-6000 FAX: (559) 230-6061

Southern Region
34946 Flyover Court
Bakersfield, CA 93308-9725
Tel: 661-392-5500 FAX: 661-392-5585

Newspaper notice for publication in Fresno Bee and for posting on valleyair.org

**NOTICE OF FINAL DECISION
FOR THE PROPOSED MODIFICATION OF
FEDERALLY MANDATED OPERATING PERMIT**

NOTICE IS HEREBY GIVEN that the San Joaquin Valley Air Pollution Control District has made its final decision to modify the Federally Mandated Operating Permit to O'Neill Beverages, LLC at Parlier, California. O'Neill Beverages proposes to install two (2) new wine fermentation and storage tanks.

The District's analysis of the legal and factual basis for this proposed action, project #C-1130745, is available for public inspection at http://www.valleyair.org/notices/public_notices_idx.htm, the SAN JOAQUIN VALLEY AIR POLLUTION CONTROL DISTRICT, 1990 EAST GETTYSBURG AVENUE, FRESNO, CA 93726, and at any other District office. For additional information, please contact the District at (559) 230-6000.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-629-430-4

EXPIRATION DATE: 07/31/2015

EQUIPMENT DESCRIPTION:

14,400 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #R3002) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. Combined annual VOC emissions from all wine storage operations under permit units C-629-383 through C-629-431 shall not exceed 5,000 pounds per year. [District Rule 2201]
2. The annual VOC wine storage emission factor for each wine ethanol content shall be calculated using the following equation: $EF = 1.705259 * P^{1.090407}$; where EF is the VOC emission factor in pounds of VOC per 1000 gallons of wine throughput; and P is the volume percent ethanol of the wine being transferred. [District Rule 2201]
3. Combined annual VOC emissions from wine storage operations under permit units C-629-383 through C-629-431 shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201]
4. 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]
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]
7. Ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
8. The maximum wine storage throughput in this tank shall not exceed 66,500 gallons per day. [District Rule 2201]
9. 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]
10. 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]
11. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 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]

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

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

12. 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 4694]
13. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [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 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-629-431-4

EXPIRATION DATE: 07/31/2015

EQUIPMENT DESCRIPTION:

14,400 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #R3003) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. Combined annual VOC emissions from all wine storage operations under permit units C-629-383 through C-629-431 shall not exceed 5,000 pounds per year. [District Rule 2201]
2. The annual VOC wine storage emission factor for each wine ethanol content shall be calculated using the following equation: $EF = 1.705259 * P^{1.090407}$; where EF is the VOC emission factor in pounds of VOC per 1000 gallons of wine throughput; and P is the volume percent ethanol of the wine being transferred. [District Rule 2201]
3. Combined annual VOC emissions from wine storage operations under permit units C-629-383 through C-629-431 shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201]
4. 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]
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]
7. Ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
8. The maximum wine storage throughput in this tank shall not exceed 66,500 gallons per day. [District Rule 2201]
9. 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]
10. 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]
11. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 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]

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

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