



FEB 10 2016

Mr. Dan Martin
E & J Gallo Winery
18000 W. River Road
Livingston, CA 95334

**Re: Notice of Final Action - Significant Title V Permit Modification
District Facility # N-1237
Project # N-1152803**

Dear Mr. Martin:

The Air Pollution Control Officer has modified the Title V permit for E & J Gallo Winery at 18000 W. River Road incorporating ATC #s N-1237-750-0, '-751-0, '-752-0, '-753-0, '-754-0, '-755-0, '-756-0, '-757-0, '-758-0, '-759-0, '-760-0, and '-761-0. E & J Gallo Winery proposes to install twelve 1,720 gallon (each) wine storage and fermentation tanks.

Enclosed is the modified Title V permit. The application and proposal were sent to CARB and US EPA Region IX on October 8, 2015. 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. Nick Peirce, Permit Services Manager, at (209) 557-6400.

Sincerely,



Arnaud Marjollet
Director of Permit Services

Enclosures

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

Seyed Sadredin
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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-750-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

1,720 GALLON NOMINAL (1,701 GALLON GAUGE) INSULATED STAINLESS STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK F701) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When this tank is 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]
2. 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]
3. 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 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 weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 21 percent by volume. [District Rule 2201]
6. The maximum wine storage throughput in this tank shall not exceed 1,720 gallons per day. [District Rule 2201]
7. The maximum wine storage throughput in this tank, calculated on a twelve month rolling basis, shall not exceed 19,585 gallons per year. [District Rule 2201]
8. The annual VOC emissions from wine storage in this tank, calculated on a 12 month rolling basis, shall not exceed 4 lb/year. [District Rule 2201]
9. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb per 1000 gallons of tank capacity. [District Rule 2201]
10. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall not exceed 93 pounds. [District Rule 2201]
11. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall be determined by the following formula: Annual Fermentation VOC emissions = 2.5 lb-VOC/1,000 gallons x Annual White Wine Production (in gallons) + 6.2 lb-VOC/1,000 gallons x Annual Red Wine Production (in gallons). [District Rule 2201]

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

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

12. When this tank is used for wine storage, the operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 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 Rules 1070 and 2201]
14. The operator shall maintain records of the calculated 12 month rolling wine ethanol content and storage and fermentation throughput rate (ethanol percentage by volume and gallons per 12 month rolling period, calculated monthly). [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. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine throughput rate for fermentation operations (gallons per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694]
17. If the throughput or ethanol content calculated for any rolling 12-month period exceeds the annual throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput and ethanol content are below the annual throughput and ethanol content limitations. [District Rule 2201]
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201]
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 1070, 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: N-1237-751-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

1,720 GALLON NOMINAL (1,701 GALLON GAUGE) INSULATED STAINLESS STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK F702) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When this tank is 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]
2. 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]
3. 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 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 weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 21 percent by volume. [District Rule 2201]
6. The maximum wine storage throughput in this tank shall not exceed 1,720 gallons per day. [District Rule 2201]
7. The maximum wine storage throughput in this tank, calculated on a twelve month rolling basis, shall not exceed 19,585 gallons per year. [District Rule 2201]
8. The annual VOC emissions from wine storage in this tank, calculated on a 12 month rolling basis, shall not exceed 4 lb/year. [District Rule 2201]
9. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb per 1000 gallons of tank capacity. [District Rule 2201]
10. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall not exceed 93 pounds. [District Rule 2201]
11. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall be determined by the following formula: Annual Fermentation VOC emissions = 2.5 lb-VOC/1,000 gallons x Annual White Wine Production (in gallons) + 6.2 lb-VOC/1,000 gallons x Annual Red Wine Production (in gallons). [District Rule 2201]

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

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

12. When this tank is used for wine storage, the operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 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 Rules 1070 and 2201]
14. The operator shall maintain records of the calculated 12 month rolling wine ethanol content and storage and fermentation throughput rate (ethanol percentage by volume and gallons per 12 month rolling period, calculated monthly). [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. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine throughput rate for fermentation operations (gallons per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694]
17. If the throughput or ethanol content calculated for any rolling 12-month period exceeds the annual throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput and ethanol content are below the annual throughput and ethanol content limitations. [District Rule 2201]
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201]
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 1070, 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: N-1237-752-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

1,720 GALLON NOMINAL (1,701 GALLON GAUGE) INSULATED STAINLESS STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK F703) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When this tank is 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]
2. 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]
3. 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 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 weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 21 percent by volume. [District Rule 2201]
6. The maximum wine storage throughput in this tank shall not exceed 1,720 gallons per day. [District Rule 2201]
7. The maximum wine storage throughput in this tank, calculated on a twelve month rolling basis, shall not exceed 19,585 gallons per year. [District Rule 2201]
8. The annual VOC emissions from wine storage in this tank, calculated on a 12 month rolling basis, shall not exceed 4 lb/year. [District Rule 2201]
9. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb per 1000 gallons of tank capacity. [District Rule 2201]
10. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall not exceed 93 pounds. [District Rule 2201]
11. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall be determined by the following formula: Annual Fermentation VOC emissions = 2.5 lb-VOC/1,000 gallons x Annual White Wine Production (in gallons) + 6.2 lb-VOC/1,000 gallons x Annual Red Wine Production (in gallons). [District Rule 2201]

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

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

12. When this tank is used for wine storage, the operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 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 Rules 1070 and 2201]
14. The operator shall maintain records of the calculated 12 month rolling wine ethanol content and storage and fermentation throughput rate (ethanol percentage by volume and gallons per 12 month rolling period, calculated monthly). [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. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine throughput rate for fermentation operations (gallons per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694]
17. If the throughput or ethanol content calculated for any rolling 12-month period exceeds the annual throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput and ethanol content are below the annual throughput and ethanol content limitations. [District Rule 2201]
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201]
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 1070, 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: N-1237-753-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

1,720 GALLON NOMINAL (1,701 GALLON GAUGE) INSULATED STAINLESS STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK F704) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When this tank is 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]
2. 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]
3. 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 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 weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 21 percent by volume. [District Rule 2201]
6. The maximum wine storage throughput in this tank shall not exceed 1,720 gallons per day. [District Rule 2201]
7. The maximum wine storage throughput in this tank, calculated on a twelve month rolling basis, shall not exceed 19,585 gallons per year. [District Rule 2201]
8. The annual VOC emissions from wine storage in this tank, calculated on a 12 month rolling basis, shall not exceed 4 lb/year. [District Rule 2201]
9. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb per 1000 gallons of tank capacity. [District Rule 2201]
10. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall not exceed 93 pounds. [District Rule 2201]
11. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall be determined by the following formula: Annual Fermentation VOC emissions = 2.5 lb-VOC/1,000 gallons x Annual White Wine Production (in gallons) + 6.2 lb-VOC/1,000 gallons x Annual Red Wine Production (in gallons). [District Rule 2201]

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

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

12. When this tank is used for wine storage, the operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 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 Rules 1070 and 2201]
14. The operator shall maintain records of the calculated 12 month rolling wine ethanol content and storage and fermentation throughput rate (ethanol percentage by volume and gallons per 12 month rolling period, calculated monthly). [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. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine throughput rate for fermentation operations (gallons per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694]
17. If the throughput or ethanol content calculated for any rolling 12-month period exceeds the annual throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput and ethanol content are below the annual throughput and ethanol content limitations. [District Rule 2201]
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201]
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 1070, 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: N-1237-754-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

1,720 GALLON NOMINAL (1,788 GALLON GAUGE) INSULATED STAINLESS STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK F705) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When this tank is 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]
2. 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]
3. 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 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 weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 21 percent by volume. [District Rule 2201]
6. The maximum wine storage throughput in this tank shall not exceed 1,720 gallons per day. [District Rule 2201]
7. The maximum wine storage throughput in this tank, calculated on a twelve month rolling basis, shall not exceed 19,585 gallons per year. [District Rule 2201]
8. The annual VOC emissions from wine storage in this tank, calculated on a 12 month rolling basis, shall not exceed 4 lb/year. [District Rule 2201]
9. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb per 1000 gallons of tank capacity. [District Rule 2201]
10. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall not exceed 93 pounds. [District Rule 2201]
11. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall be determined by the following formula: Annual Fermentation VOC emissions = 2.5 lb-VOC/1,000 gallons x Annual White Wine Production (in gallons) + 6.2 lb-VOC/1,000 gallons x Annual Red Wine Production (in gallons). [District Rule 2201]

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE
These terms and conditions are part of the Facility-wide Permit to Operate.

12. When this tank is used for wine storage, the operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 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 Rules 1070 and 2201]
14. The operator shall maintain records of the calculated 12 month rolling wine ethanol content and storage and fermentation throughput rate (ethanol percentage by volume and gallons per 12 month rolling period, calculated monthly). [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. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine throughput rate for fermentation operations (gallons per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694]
17. If the throughput or ethanol content calculated for any rolling 12-month period exceeds the annual throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput and ethanol content are below the annual throughput and ethanol content limitations. [District Rule 2201]
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201]
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 1070, 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: N-1237-755-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

1,720 GALLON NOMINAL (1,788 GAUGE) INSULATED STAINLESS STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK F706) WITH PRESSURE/VACUUM

PERMIT UNIT REQUIREMENTS

1. When this tank is 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]
2. 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]
3. 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 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 weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 21 percent by volume. [District Rule 2201]
6. The maximum wine storage throughput in this tank shall not exceed 1,720 gallons per day. [District Rule 2201]
7. The maximum wine storage throughput in this tank, calculated on a twelve month rolling basis, shall not exceed 19,585 gallons per year. [District Rule 2201]
8. The annual VOC emissions from wine storage in this tank, calculated on a 12 month rolling basis, shall not exceed 4 lb/year. [District Rule 2201]
9. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb per 1000 gallons of tank capacity. [District Rule 2201]
10. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall not exceed 93 pounds. [District Rule 2201]
11. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall be determined by the following formula: Annual Fermentation VOC emissions = 2.5 lb-VOC/1,000 gallons x Annual White Wine Production (in gallons) + 6.2 lb-VOC/1,000 gallons x Annual Red Wine Production (in gallons). [District Rule 2201]

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

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

12. When this tank is used for wine storage, the operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 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 Rules 1070 and 2201]
14. The operator shall maintain records of the calculated 12 month rolling wine ethanol content and storage and fermentation throughput rate (ethanol percentage by volume and gallons per 12 month rolling period, calculated monthly). [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. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine throughput rate for fermentation operations (gallons per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694]
17. If the throughput or ethanol content calculated for any rolling 12-month period exceeds the annual throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput and ethanol content are below the annual throughput and ethanol content limitations. [District Rule 2201]
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201]
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 1070, 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: N-1237-756-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

1,720 GALLON NOMINAL (1,788 GALLON GAUGE) INSULATED STAINLESS STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK F707) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When this tank is 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]
2. 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]
3. 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 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 weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 21 percent by volume. [District Rule 2201]
6. The maximum wine storage throughput in this tank shall not exceed 1,720 gallons per day. [District Rule 2201]
7. The maximum wine storage throughput in this tank, calculated on a twelve month rolling basis, shall not exceed 19,585 gallons per year. [District Rule 2201]
8. The annual VOC emissions from wine storage in this tank, calculated on a 12 month rolling basis, shall not exceed 4 lb/year. [District Rule 2201]
9. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb per 1000 gallons of tank capacity. [District Rule 2201]
10. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall not exceed 93 pounds. [District Rule 2201]
11. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall be determined by the following formula: Annual Fermentation VOC emissions = 2.5 lb-VOC/1,000 gallons x Annual White Wine Production (in gallons) + 6.2 lb-VOC/1,000 gallons x Annual Red Wine Production (in gallons). [District Rule 2201]

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

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

12. When this tank is used for wine storage, the operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 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 Rules 1070 and 2201]
14. The operator shall maintain records of the calculated 12 month rolling wine ethanol content and storage and fermentation throughput rate (ethanol percentage by volume and gallons per 12 month rolling period, calculated monthly). [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. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine throughput rate for fermentation operations (gallons per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694]
17. If the throughput or ethanol content calculated for any rolling 12-month period exceeds the annual throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput and ethanol content are below the annual throughput and ethanol content limitations. [District Rule 2201]
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201]
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 1070, 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: N-1237-757-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

1,720 GALLON NOMINAL (1,788 GALLON GAUGE) INSULATED STAINLESS STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK F708) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When this tank is 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]
2. 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]
3. 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 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 weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 21 percent by volume. [District Rule 2201]
6. The maximum wine storage throughput in this tank shall not exceed 1,720 gallons per day. [District Rule 2201]
7. The maximum wine storage throughput in this tank, calculated on a twelve month rolling basis, shall not exceed 19,585 gallons per year. [District Rule 2201]
8. The annual VOC emissions from wine storage in this tank, calculated on a 12 month rolling basis, shall not exceed 4 lb/year. [District Rule 2201]
9. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb per 1000 gallons of tank capacity. [District Rule 2201]
10. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall not exceed 93 pounds. [District Rule 2201]
11. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall be determined by the following formula: Annual Fermentation VOC emissions = 2.5 lb-VOC/1,000 gallons x Annual White Wine Production (in gallons) + 6.2 lb-VOC/1,000 gallons x Annual Red Wine Production (in gallons). [District Rule 2201]

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

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

12. When this tank is used for wine storage, the operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 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 Rules 1070 and 2201]
14. The operator shall maintain records of the calculated 12 month rolling wine ethanol content and storage and fermentation throughput rate (ethanol percentage by volume and gallons per 12 month rolling period, calculated monthly). [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. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine throughput rate for fermentation operations (gallons per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694]
17. If the throughput or ethanol content calculated for any rolling 12-month period exceeds the annual throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput and ethanol content are below the annual throughput and ethanol content limitations. [District Rule 2201]
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201]
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 1070, 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: N-1237-758-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

1,720 GALLON NOMINAL (1,788 GALLON GAUGE) INSULATED STAINLESS STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK F709) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When this tank is 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]
2. 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]
3. 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 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 weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 21 percent by volume. [District Rule 2201]
6. The maximum wine storage throughput in this tank shall not exceed 1,720 gallons per day. [District Rule 2201]
7. The maximum wine storage throughput in this tank, calculated on a twelve month rolling basis, shall not exceed 19,585 gallons per year. [District Rule 2201]
8. The annual VOC emissions from wine storage in this tank, calculated on a 12 month rolling basis, shall not exceed 4 lb/year. [District Rule 2201]
9. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb per 1000 gallons of tank capacity. [District Rule 2201]
10. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall not exceed 93 pounds. [District Rule 2201]
11. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall be determined by the following formula: Annual Fermentation VOC emissions = 2.5 lb-VOC/1,000 gallons x Annual White Wine Production (in gallons) + 6.2 lb-VOC/1,000 gallons x Annual Red Wine Production (in gallons). [District Rule 2201]

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

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

12. When this tank is used for wine storage, the operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 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 Rules 1070 and 2201]
14. The operator shall maintain records of the calculated 12 month rolling wine ethanol content and storage and fermentation throughput rate (ethanol percentage by volume and gallons per 12 month rolling period, calculated monthly). [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. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine throughput rate for fermentation operations (gallons per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694]
17. If the throughput or ethanol content calculated for any rolling 12-month period exceeds the annual throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput and ethanol content are below the annual throughput and ethanol content limitations. [District Rule 2201]
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201]
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 1070, 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: N-1237-759-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

1,720 GALLON NOMINAL (1,788 GAUGE) INSULATED STAINLESS STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK F710) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When this tank is 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]
2. 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]
3. 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 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 weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 21 percent by volume. [District Rule 2201]
6. The maximum wine storage throughput in this tank shall not exceed 1,720 gallons per day. [District Rule 2201]
7. The maximum wine storage throughput in this tank, calculated on a twelve month rolling basis, shall not exceed 19,585 gallons per year. [District Rule 2201]
8. The annual VOC emissions from wine storage in this tank, calculated on a 12 month rolling basis, shall not exceed 4 lb/year. [District Rule 2201]
9. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb per 1000 gallons of tank capacity. [District Rule 2201]
10. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall not exceed 93 pounds. [District Rule 2201]
11. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall be determined by the following formula: Annual Fermentation VOC emissions = 2.5 lb-VOC/1,000 gallons x Annual White Wine Production (in gallons) + 6.2 lb-VOC/1,000 gallons x Annual Red Wine Production (in gallons). [District Rule 2201]

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

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

12. When this tank is used for wine storage, the operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 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 Rules 1070 and 2201]
14. The operator shall maintain records of the calculated 12 month rolling wine ethanol content and storage and fermentation throughput rate (ethanol percentage by volume and gallons per 12 month rolling period, calculated monthly). [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. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine throughput rate for fermentation operations (gallons per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694]
17. If the throughput or ethanol content calculated for any rolling 12-month period exceeds the annual throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput and ethanol content are below the annual throughput and ethanol content limitations. [District Rule 2201]
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201]
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 1070, 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: N-1237-760-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

1,720 GALLON NOMINAL (1,788 GALLON GAUGE) INSULATED STAINLESS STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK F711) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When this tank is 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]
2. 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]
3. 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 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 weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 21 percent by volume. [District Rule 2201]
6. The maximum wine storage throughput in this tank shall not exceed 1,720 gallons per day. [District Rule 2201]
7. The maximum wine storage throughput in this tank, calculated on a twelve month rolling basis, shall not exceed 19,585 gallons per year. [District Rule 2201]
8. The annual VOC emissions from wine storage in this tank, calculated on a 12 month rolling basis, shall not exceed 4 lb/year. [District Rule 2201]
9. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb per 1000 gallons of tank capacity. [District Rule 2201]
10. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall not exceed 93 pounds. [District Rule 2201]
11. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall be determined by the following formula: Annual Fermentation VOC emissions = 2.5 lb-VOC/1,000 gallons x Annual White Wine Production (in gallons) + 6.2 lb-VOC/1,000 gallons x Annual Red Wine Production (in gallons). [District Rule 2201]

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

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

12. When this tank is used for wine storage, the operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 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 Rules 1070 and 2201]
14. The operator shall maintain records of the calculated 12 month rolling wine ethanol content and storage and fermentation throughput rate (ethanol percentage by volume and gallons per 12 month rolling period, calculated monthly). [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. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine throughput rate for fermentation operations (gallons per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694]
17. If the throughput or ethanol content calculated for any rolling 12-month period exceeds the annual throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput and ethanol content are below the annual throughput and ethanol content limitations. [District Rule 2201]
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201]
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 1070, 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: N-1237-761-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:

1,720 GALLON NOMINAL (1,788 GALLON GAUGE) INSULATED STAINLESS STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK F712) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When this tank is 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]
2. 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]
3. 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 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 weighted annual average ethanol content of wine stored in this tank, calculated on a twelve month rolling basis, shall not exceed 21 percent by volume. [District Rule 2201]
6. The maximum wine storage throughput in this tank shall not exceed 1,720 gallons per day. [District Rule 2201]
7. The maximum wine storage throughput in this tank, calculated on a twelve month rolling basis, shall not exceed 19,585 gallons per year. [District Rule 2201]
8. The annual VOC emissions from wine storage in this tank, calculated on a 12 month rolling basis, shall not exceed 4 lb/year. [District Rule 2201]
9. The daily VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb per 1000 gallons of tank capacity. [District Rule 2201]
10. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall not exceed 93 pounds. [District Rule 2201]
11. The annual VOC emissions from wine fermentation in this tank, calculated on a 12 month rolling basis, shall be determined by the following formula: Annual Fermentation VOC emissions = 2.5 lb-VOC/1,000 gallons x Annual White Wine Production (in gallons) + 6.2 lb-VOC/1,000 gallons x Annual Red Wine Production (in gallons). [District Rule 2201]

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

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

12. When this tank is used for wine storage, the operator shall determine and record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 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 Rules 1070 and 2201]
14. The operator shall maintain records of the calculated 12 month rolling wine ethanol content and storage and fermentation throughput rate (ethanol percentage by volume and gallons per 12 month rolling period, calculated monthly). [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. The permittee shall maintain the following records: red wine and white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury; the volume of each wine movement; and the calculated 12 month rolling wine throughput rate for fermentation operations (gallons per 12 month rolling period, calculated monthly). [District Rules 2201 and 4694]
17. If the throughput or ethanol content calculated for any rolling 12-month period exceeds the annual throughput or ethanol content limitations of this permit, in a crush season in which the start of the crush season (defined as the day on which the facility's seasonal crushing/fermentation operations commence) occurs less than 365 days after the start of the previous crush season, then no violation of the throughput or ethanol content limits for that rolling 12-month period will be deemed to have occurred so long as the calendar year throughput and ethanol content are below the annual throughput and ethanol content limitations. [District Rule 2201]
18. Records shall be maintained that demonstrate the date of each year's start of crush season. [District Rule 2201]
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 1070, 2201, and 4694]

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