



AUG 04 2010

Sue Giampietro
The Wine Group
38558 Road 128
Cutler, CA 93615

**RE: Notice of Final Action - Authority to Construct
Project Number: N-1101336**

Dear Ms. Giampietro:

The Air Pollution Control Officer has issued Authority to Construct permits to The Wine Group for establishing specific limiting condition (SLC) for VOC emissions for all winery tanks and adding 14 red and white wine fermentation and storage tanks, at 17000 E Highway 120, Ripon.

Enclosed are copies of the Authority to Construct permits and a copy of the notice of final action to be published approximately three days from the date of this letter.

Notice of the District's preliminary decision to issue this Authority to Construct was published on June 29, 2010. The District's analysis of the proposal was also sent to CARB and US EPA Region IX on June 21, 2010. No comments were received following the District's preliminary decision on this project.

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

Sincerely,



David Warner
Director of Permit Services

DW:jms

Enclosures

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



AUG 04 2010

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

**RE: Notice of Final Action - Authority to Construct
Project Number: N-1101336**

Dear Mr. Tollstrup:

The Air Pollution Control Officer has issued Authority to Construct permits to The Wine Group for establishing specific limiting condition (SLC) for VOC emissions for all winery tanks and adding 14 red and white wine fermentation and storage tanks, at 17000 E Highway 120, Ripon.

Enclosed are copies of the Authority to Construct permits and a copy of the notice of final action to be published approximately three days from the date of this letter.

Notice of the District's preliminary decision to issue this Authority to Construct was published on June 29, 2010. The District's analysis of the proposal was also sent to CARB and US EPA Region IX on June 21, 2010. No comments were received following the District's preliminary decision on this project.

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

Sincerely,

David Warner
Director of Permit Services

DW:jms

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AUG 04 2010

Gerardo C. Rios (AIR 3)
Chief, Permits Office
Air Division
U.S. E.P.A. - Region IX
75 Hawthorne Street
San Francisco, CA 94105

**RE: Notice of Final Action - Authority to Construct
Project Number: N-1101336**

Dear Mr. Rios:

The Air Pollution Control Officer has issued Authority to Construct permits to The Wine Group for establishing specific limiting condition (SLC) for VOC emissions for all winery tanks and adding 14 red and white wine fermentation and storage tanks, at 17000 E Highway 120, Ripon.

Enclosed are copies of the Authority to Construct permits and a copy of the notice of final action to be published approximately three days from the date of this letter.

Notice of the District's preliminary decision to issue this Authority to Construct was published on June 29, 2010. The District's analysis of the proposal was also sent to CARB and US EPA Region IX on June 21, 2010. No comments were received following the District's preliminary decision on this project.

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

Sincerely,

David Warner
Director of Permit Services

DW:jms

Enclosures

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

Stockton Record

**NOTICE OF FINAL ACTION
FOR THE ISSUANCE OF AUTHORITY
TO CONSTRUCT PERMITS**

NOTICE IS HEREBY GIVEN that the Air Pollution Control Officer has issued Authority to Construct permits to The Wine Group for establishing specific limiting condition (SLC) for VOC emissions for all winery tanks and adding 14 red and white wine fermentation and storage tanks, at 17000 E Highway 120, Ripon.

No comments were received following the District's preliminary decision on this project.

The application review for Project #N-1101336 is available for public inspection at http://www.valleyair.org/notices/public_notices_idx.htm and the **SAN JOAQUIN VALLEY UNIFIED AIR POLLUTION CONTROL DISTRICT, 1990 EAST GETTYSBURG AVENUE, FRESNO, CA 93726.**



AUTHORITY TO CONSTRUCT

PERMIT NO: N-956-11-2

ISSUANCE DATE: 08/02/2010

LEGAL OWNER OR OPERATOR: THE WINE GROUP, INC.

MAILING ADDRESS:

ATTN: A/P 2827
P O BOX 90
TRACY, CA 95378-0090

LOCATION:

17000 E HIGHWAY 120
RIPON, CA 95366

EQUIPMENT DESCRIPTION:

MODIFICATION OF 15,000 GALLON STAINLESS STEEL WINE STORAGE TANK B1 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
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. 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, 5.2.1]
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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

YOU **MUST** NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (209) 557-6400 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

N-956-11-2 - Aug 2 2010 8:43AM - SIONGCOJ - Joint Inspection NOT Required

7. 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, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed twice the maximum nominal tank capacity stated in the equipment description. [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 uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
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, 6.4.2]
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 Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
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 1070, 2201 and 4694]



AUTHORITY TO CONSTRUCT

PERMIT NO: N-956-12-2

ISSUANCE DATE: 08/02/2010

LEGAL OWNER OR OPERATOR: THE WINE GROUP, INC.

MAILING ADDRESS: ATTN: A/P 2827
P O BOX 90
TRACY, CA 95378-0090

LOCATION: 17000 E HIGHWAY 120
RIPON, CA 95366

EQUIPMENT DESCRIPTION:

MODIFICATION OF 15,000 GALLON STAINLESS STEEL WINE STORAGE TANK B2 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

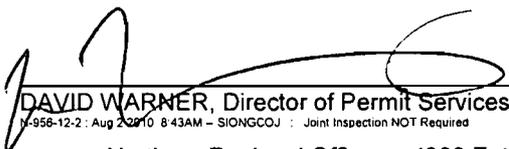
CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
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. 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, 5.2.1]
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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (209) 557-6400 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
N-956-12-2 : Aug 2 2010 8:43AM - SIONGCOJ : Joint Inspection NOT Required

7. 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, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed twice the maximum nominal tank capacity stated in the equipment description. [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 uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
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, 6.4.2]
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 Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
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 1070, 2201 and 4694]



AUTHORITY TO CONSTRUCT

PERMIT NO: N-956-13-2

ISSUANCE DATE: 08/02/2010

LEGAL OWNER OR OPERATOR: THE WINE GROUP, INC.

MAILING ADDRESS: ATTN: A/P 2827
P O BOX 90
TRACY, CA 95378-0090

LOCATION: 17000 E HIGHWAY 120
RIPON, CA 95366

EQUIPMENT DESCRIPTION:

MODIFICATION OF 10,000 GALLON STAINLESS STEEL WINE STORAGE TANK 24 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

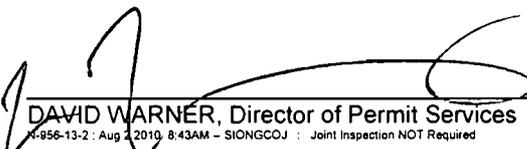
CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
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. 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, 5.2.1]
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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Sayed Sadredin, Executive Director / APCO


DAVID WARNER, Director of Permit Services

N-956-13-2 : Aug 2 2010, 8:43AM - SIONGCOJ : Joint Inspection NOT Required

7. 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, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed twice the maximum nominal tank capacity stated in the equipment description. [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 uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
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, 6.4.2]
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 Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
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 1070, 2201 and 4694]



AUTHORITY TO CONSTRUCT

PERMIT NO: N-956-14-2

ISSUANCE DATE: 08/02/2010

LEGAL OWNER OR OPERATOR: THE WINE GROUP, INC.

MAILING ADDRESS: ATTN: A/P 2827
P O BOX 90
TRACY, CA 95378-0090

LOCATION: 17000 E HIGHWAY 120
RIPON, CA 95366

EQUIPMENT DESCRIPTION:

MODIFICATION OF 10,000 GALLON STAINLESS STEEL WINE STORAGE TANK 39 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
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. 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, 5.2.1]
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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO


DAVID WARNER, Director of Permit Services
N-956-14-2: Aug 2 2010 8:43AM - SIONGCOJ : Joint Inspection NOT Required

7. 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, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed twice the maximum nominal tank capacity stated in the equipment description. [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 uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
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, 6.4.2]
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 Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
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 1070, 2201 and 4694]



AUTHORITY TO CONSTRUCT

PERMIT NO: N-956-15-2

ISSUANCE DATE: 08/02/2010

LEGAL OWNER OR OPERATOR: THE WINE GROUP, INC.

MAILING ADDRESS: ATTN: A/P 2827
P O BOX 90
TRACY, CA 95378-0090

LOCATION: 17000 E HIGHWAY 120
RIPON, CA 95366

EQUIPMENT DESCRIPTION:

MODIFICATION OF 120,000 GALLON STAINLESS STEEL WINE STORAGE TANK 44 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

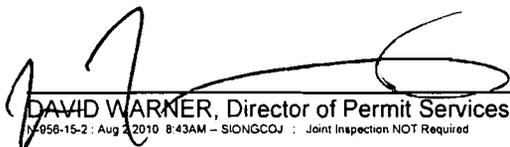
CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
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. 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, 5.2.1]
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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

YOU **MUST** NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (209) 557-6400 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
N-956-15-2 - Aug 2 2010 8:43AM - SIONGCOJ - Joint Inspection NOT Required

7. 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, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed twice the maximum nominal tank capacity stated in the equipment description. [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 uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
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, 6.4.2]
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 Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
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 1070, 2201 and 4694]



AUTHORITY TO CONSTRUCT

PERMIT NO: N-956-16-2

ISSUANCE DATE: 08/02/2010

LEGAL OWNER OR OPERATOR: THE WINE GROUP, INC.

MAILING ADDRESS: ATTN: A/P 2827
P O BOX 90
TRACY, CA 95378-0090

LOCATION: 17000 E HIGHWAY 120
RIPON, CA 95366

EQUIPMENT DESCRIPTION:

MODIFICATION OF 120,000 GALLON STAINLESS STEEL WINE STORAGE TANK 45 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
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. 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, 5.2.1]
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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (209) 557-6400 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

7. 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, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed twice the maximum nominal tank capacity stated in the equipment description. [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 uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
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, 6.4.2]
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 Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
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 1070, 2201 and 4694]



AUTHORITY TO CONSTRUCT

PERMIT NO: N-956-17-2

ISSUANCE DATE: 08/02/2010

LEGAL OWNER OR OPERATOR: THE WINE GROUP, INC.

MAILING ADDRESS: ATTN: A/P 2827
P O BOX 90
TRACY, CA 95378-0090

LOCATION: 17000 E HIGHWAY 120
RIPON, CA 95366

EQUIPMENT DESCRIPTION:

MODIFICATION OF 120,000 GALLON STAINLESS STEEL WINE STORAGE TANK 46 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
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. 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, 5.2.1]
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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO


DAVID WARNER, Director of Permit Services

N-956-17-2 : Aug 2 2010 8:43AM - SIONGCOJ : Joint Inspection NOT Required

7. 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, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed twice the maximum nominal tank capacity stated in the equipment description. [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 uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
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, 6.4.2]
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 Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
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 1070, 2201 and 4694]



AUTHORITY TO CONSTRUCT

PERMIT NO: N-956-18-2

ISSUANCE DATE: 08/02/2010

LEGAL OWNER OR OPERATOR: THE WINE GROUP, INC.

MAILING ADDRESS: ATTN: A/P 2827
P O BOX 90
TRACY, CA 95378-0090

LOCATION: 17000 E HIGHWAY 120
RIPON, CA 95366

EQUIPMENT DESCRIPTION:

MODIFICATION OF 120,000 GALLON STAINLESS STEEL WINE STORAGE TANK 47 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

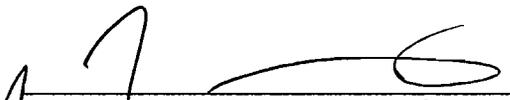
CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
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. 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, 5.2.1]
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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO


DAVID WARNER, Director of Permit Services
N-956-18-2; Aug 2 2010 8:44AM - SIONGCOJ : Joint Inspection NOT Required

7. 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, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed twice the maximum nominal tank capacity stated in the equipment description. [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 uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
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, 6.4.2]
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 Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
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 1070, 2201 and 4694]



AUTHORITY TO CONSTRUCT

PERMIT NO: N-956-19-2

ISSUANCE DATE: 08/02/2010

LEGAL OWNER OR OPERATOR: THE WINE GROUP, INC.

MAILING ADDRESS: ATTN: A/P 2827
P O BOX 90
TRACY, CA 95378-0090

LOCATION: 17000 E HIGHWAY 120
RIPON, CA 95366

EQUIPMENT DESCRIPTION:

MODIFICATION OF 120,000 GALLON STAINLESS STEEL WINE STORAGE TANK 48 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
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. 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, 5.2.1]
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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Sayed Sadredin, Executive Director / APCO


DAVID WARNER, Director of Permit Services
N-956-19-2 : Aug 2 2010 8:44AM - SIONGCOJ : Joint Inspection NOT Required

7. 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, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed twice the maximum nominal tank capacity stated in the equipment description. [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 uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
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, 6.4.2]
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 Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
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 1070, 2201 and 4694]



AUTHORITY TO CONSTRUCT

PERMIT NO: N-956-20-2

ISSUANCE DATE: 08/02/2010

LEGAL OWNER OR OPERATOR: THE WINE GROUP, INC.

MAILING ADDRESS: ATTN: A/P 2827
P O BOX 90
TRACY, CA 95378-0090

LOCATION: 17000 E HIGHWAY 120
RIPON, CA 95366

EQUIPMENT DESCRIPTION:

MODIFICATION OF 120,000 GALLON STAINLESS STEEL WINE STORAGE TANK 49 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
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. 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, 5.2.1]
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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO



 DAVID WARNER, Director of Permit Services
N-956-20-2; Aug 2 2010 9:44AM - SIOGCOJ : Joint Inspection NOT Required

7. 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, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed twice the maximum nominal tank capacity stated in the equipment description. [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 uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
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, 6.4.2]
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 Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
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 1070, 2201 and 4694]



AUTHORITY TO CONSTRUCT

PERMIT NO: N-956-21-2

ISSUANCE DATE: 08/02/2010

LEGAL OWNER OR OPERATOR: THE WINE GROUP, INC.

MAILING ADDRESS: ATTN: A/P 2827
P O BOX 90
TRACY, CA 95378-0090

LOCATION: 17000 E HIGHWAY 120
RIPON, CA 95366

EQUIPMENT DESCRIPTION:

MODIFICATION OF 120,000 GALLON STAINLESS STEEL WINE STORAGE TANK 50 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

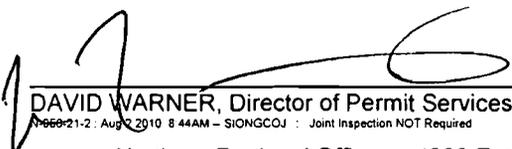
CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
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. 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, 5.2.1]
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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

YOU **MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (209) 557-6400 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

N-956-21-2 : Aug 2 2010 8:44AM - SJONGCOJ : Joint Inspection NOT Required

7. 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, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed twice the maximum nominal tank capacity stated in the equipment description. [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 uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
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, 6.4.2]
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 Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
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 1070, 2201 and 4694]



AUTHORITY TO CONSTRUCT

PERMIT NO: N-956-22-2

ISSUANCE DATE: 08/02/2010

LEGAL OWNER OR OPERATOR: THE WINE GROUP, INC.

MAILING ADDRESS: ATTN: A/P 2827
P O BOX 90
TRACY, CA 95378-0090

LOCATION: 17000 E HIGHWAY 120
RIPON, CA 95366

EQUIPMENT DESCRIPTION:

MODIFICATION OF 30,000 GALLON STAINLESS STEEL WINE STORAGE TANK 51 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
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. 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, 5.2.1]
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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (209) 557-6400 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

N-956-22-2 : Aug 2 2010 8:44AM - SIONGCOJ : Joint Inspection NOT Required

7. 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, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed twice the maximum nominal tank capacity stated in the equipment description. [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 uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
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, 6.4.2]
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 Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
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 1070, 2201 and 4694]



AUTHORITY TO CONSTRUCT

PERMIT NO: N-956-23-2

ISSUANCE DATE: 08/02/2010

LEGAL OWNER OR OPERATOR: THE WINE GROUP, INC.

MAILING ADDRESS: ATTN: A/P 2827
P O BOX 90
TRACY, CA 95378-0090

LOCATION: 17000 E HIGHWAY 120
RIPON, CA 95366

EQUIPMENT DESCRIPTION:

MODIFICATION OF 30,000 GALLON STAINLESS STEEL WINE STORAGE TANK 52 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
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. 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, 5.2.1]
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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (209) 557-6400 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

N-956-23-2: Aug 2 2010 8:44AM - SIONGCOJ : Joint Inspection NOT Required

7. 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, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed twice the maximum nominal tank capacity stated in the equipment description. [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 uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
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, 6.4.2]
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 Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
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 1070, 2201 and 4694]



AUTHORITY TO CONSTRUCT

PERMIT NO: N-956-24-2

ISSUANCE DATE: 08/02/2010

LEGAL OWNER OR OPERATOR: THE WINE GROUP, INC.

MAILING ADDRESS: ATTN: A/P 2827
P O BOX 90
TRACY, CA 95378-0090

LOCATION: 17000 E HIGHWAY 120
RIPON, CA 95366

EQUIPMENT DESCRIPTION:

MODIFICATION OF 30,000 GALLON STAINLESS STEEL WINE STORAGE TANK 53 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

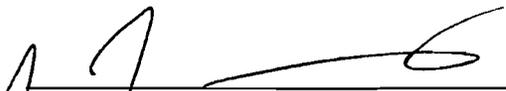
CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
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. 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, 5.2.1]
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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO



DAVID WARNER, Director of Permit Services
N-956-24-2 : Aug 2 2010 8:44AM - SIONGCOU : Joint Inspection NOT Required

7. 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, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed twice the maximum nominal tank capacity stated in the equipment description. [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 uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
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, 6.4.2]
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 Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
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 1070, 2201 and 4694]



AUTHORITY TO CONSTRUCT

PERMIT NO: N-956-25-2

ISSUANCE DATE: 08/02/2010

LEGAL OWNER OR OPERATOR: THE WINE GROUP, INC.

MAILING ADDRESS: ATTN: A/P 2827
P O BOX 90
TRACY, CA 95378-0090

LOCATION: 17000 E HIGHWAY 120
RIPON, CA 95366

EQUIPMENT DESCRIPTION:

MODIFICATION OF 30,000 GALLON STAINLESS STEEL WINE STORAGE TANK 54 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
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. 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, 5.2.1]
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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO



DAVID WARNER, Director of Permit Services

N-956-25-2: Aug 2 2010 8:44AM - SIONGCOU : Joint Inspection NOT Required

7. 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, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed twice the maximum nominal tank capacity stated in the equipment description. [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 uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
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, 6.4.2]
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 Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
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 1070, 2201 and 4694]



AUTHORITY TO CONSTRUCT

PERMIT NO: N-956-26-2

ISSUANCE DATE: 08/02/2010

LEGAL OWNER OR OPERATOR: THE WINE GROUP, INC.

MAILING ADDRESS: ATTN: A/P 2827
P O BOX 90
TRACY, CA 95378-0090

LOCATION: 17000 E HIGHWAY 120
RIPON, CA 95366

EQUIPMENT DESCRIPTION:

MODIFICATION OF 20,000 GALLON STAINLESS STEEL WINE STORAGE TANK 55 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

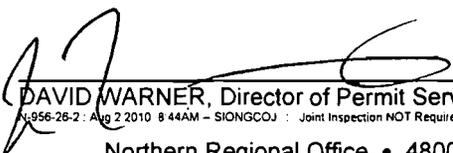
CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
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. 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, 5.2.1]
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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO


DAVID WARNER, Director of Permit Services
N-956-26-2: Aug 2 2010 8:44AM - SIONGCOJ : Joint Inspection NOT Required

7. 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, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed twice the maximum nominal tank capacity stated in the equipment description. [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 uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
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, 6.4.2]
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 Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
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 1070, 2201 and 4694]



AUTHORITY TO CONSTRUCT

PERMIT NO: N-956-27-2

ISSUANCE DATE: 08/02/2010

LEGAL OWNER OR OPERATOR: THE WINE GROUP, INC.

MAILING ADDRESS: ATTN: A/P 2827
P O BOX 90
TRACY, CA 95378-0090

LOCATION: 17000 E HIGHWAY 120
RIPON, CA 95366

EQUIPMENT DESCRIPTION:

MODIFICATION OF 60,000 GALLON STAINLESS STEEL WINE STORAGE TANK 56 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
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. 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, 5.2.1]
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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

YOU **MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (209) 557-6400 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
N-956-27-2 | Aug 2 2010 8:44AM - SIONGCOJ : Joint Inspection NOT Required

7. 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, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed twice the maximum nominal tank capacity stated in the equipment description. [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 uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
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, 6.4.2]
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 Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
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 1070, 2201 and 4694]



AUTHORITY TO CONSTRUCT

PERMIT NO: N-956-28-2

ISSUANCE DATE: 08/02/2010

LEGAL OWNER OR OPERATOR: THE WINE GROUP, INC.

MAILING ADDRESS: ATTN: A/P 2827
P O BOX 90
TRACY, CA 95378-0090

LOCATION: 17000 E HIGHWAY 120
RIPON, CA 95366

EQUIPMENT DESCRIPTION:

MODIFICATION OF 60,000 GALLON STAINLESS STEEL WINE STORAGE TANK 57 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
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. 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, 5.2.1]
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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO


DAVID WARNER, Director of Permit Services
N-956-28-2 : Aug 2 2010 8:45AM - SIONGCOJ : Joint Inspection NOT Required

7. 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, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed twice the maximum nominal tank capacity stated in the equipment description. [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 uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
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, 6.4.2]
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 Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
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 1070, 2201 and 4694]



AUTHORITY TO CONSTRUCT

PERMIT NO: N-956-29-2

ISSUANCE DATE: 08/02/2010

LEGAL OWNER OR OPERATOR: THE WINE GROUP, INC.

MAILING ADDRESS: ATTN: A/P 2827
P O BOX 90
TRACY, CA 95378-0090

LOCATION: 17000 E HIGHWAY 120
RIPON, CA 95366

EQUIPMENT DESCRIPTION:

MODIFICATION OF 60,000 GALLON STAINLESS STEEL WINE STORAGE TANK 58 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
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. 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, 5.2.1]
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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO


DAVID WARNER, Director of Permit Services
N-956-29-2 : Aug 2 2010 8:45AM - SIONGCOJ : Joint Inspection NOT Required

7. 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, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed twice the maximum nominal tank capacity stated in the equipment description. [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 uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
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, 6.4.2]
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 Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
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 1070, 2201 and 4694]



AUTHORITY TO CONSTRUCT

PERMIT NO: N-956-30-2

ISSUANCE DATE: 08/02/2010

LEGAL OWNER OR OPERATOR: THE WINE GROUP, INC.

MAILING ADDRESS: ATTN: A/P 2827
P O BOX 90
TRACY, CA 95378-0090

LOCATION: 17000 E HIGHWAY 120
RIPON, CA 95366

EQUIPMENT DESCRIPTION:

MODIFICATION OF 60,000 GALLON STAINLESS STEEL WINE STORAGE TANK 59 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
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. 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, 5.2.1]
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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO


DAVID WARNER, Director of Permit Services

N-956-30-2 : Aug 2 2010 8:45AM - SIONGCOJ : Joint Inspection NOT Required

7. 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, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed twice the maximum nominal tank capacity stated in the equipment description. [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 uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
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, 6.4.2]
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 Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
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 1070, 2201 and 4694]



AUTHORITY TO CONSTRUCT

PERMIT NO: N-956-31-2

ISSUANCE DATE: 08/02/2010

LEGAL OWNER OR OPERATOR: THE WINE GROUP, INC.

MAILING ADDRESS: ATTN: A/P 2827
P O BOX 90
TRACY, CA 95378-0090

LOCATION: 17000 E HIGHWAY 120
RIPON, CA 95366

EQUIPMENT DESCRIPTION:

MODIFICATION OF 60,000 GALLON STAINLESS STEEL WINE STORAGE TANK 60 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
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. 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, 5.2.1]
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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO


DAVID WARNER, Director of Permit Services

N-956-31-2 : Aug 2 2010 8:45AM - SIONGCOJ : Joint Inspection NOT Required

7. 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, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed twice the maximum nominal tank capacity stated in the equipment description. [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 uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
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, 6.4.2]
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 Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
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 1070, 2201 and 4694]



AUTHORITY TO CONSTRUCT

PERMIT NO: N-956-32-2

ISSUANCE DATE: 08/02/2010

LEGAL OWNER OR OPERATOR: THE WINE GROUP, INC.

MAILING ADDRESS: ATTN: A/P 2827
P O BOX 90
TRACY, CA 95378-0090

LOCATION: 17000 E HIGHWAY 120
RIPON, CA 95366

EQUIPMENT DESCRIPTION:

MODIFICATION OF 12,000 GALLON STAINLESS STEEL WINE STORAGE TANK 62 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
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. 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, 5.2.1]
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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO


DAVID WARNER, Director of Permit Services

7. 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, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed twice the maximum nominal tank capacity stated in the equipment description. [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 uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
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, 6.4.2]
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 Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
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 1070, 2201 and 4694]



AUTHORITY TO CONSTRUCT

PERMIT NO: N-956-33-2

ISSUANCE DATE: 08/02/2010

LEGAL OWNER OR OPERATOR: THE WINE GROUP, INC.

MAILING ADDRESS: ATTN: A/P 2827
P O BOX 90
TRACY, CA 95378-0090

LOCATION: 17000 E HIGHWAY 120
RIPON, CA 95366

EQUIPMENT DESCRIPTION:

MODIFICATION OF 120,000 GALLON STAINLESS STEEL WINE STORAGE TANK 116 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
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. 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, 5.2.1]
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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO


DAVID WARNER, Director of Permit Services
A-956-33-2 : Aug 2 2010 8:45AM - SIONGCOJ : Joint Inspection NOT Required

7. 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, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed twice the maximum nominal tank capacity stated in the equipment description. [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 uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
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, 6.4.2]
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 Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
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 1070, 2201 and 4694]



AUTHORITY TO CONSTRUCT

PERMIT NO: N-956-34-2

ISSUANCE DATE: 08/02/2010

LEGAL OWNER OR OPERATOR: THE WINE GROUP, INC.

MAILING ADDRESS: ATTN: A/P 2827
P O BOX 90
TRACY, CA 95378-0090

LOCATION: 17000 E HIGHWAY 120
RIPON, CA 95366

EQUIPMENT DESCRIPTION:

MODIFICATION OF 120,000 GALLON STAINLESS STEEL WINE STORAGE TANK 117 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
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. 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, 5.2.1]
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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO



DAVID WARNER, Director of Permit Services

N-956-34-2 : Aug 2 2010 8:45AM - SIOINGCOJ : Joint Inspection NOT Required

7. 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, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed twice the maximum nominal tank capacity stated in the equipment description. [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 uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
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, 6.4.2]
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 Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
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 1070, 2201 and 4694]

AUTHORITY TO CONSTRUCT

PERMIT NO: N-956-35-2

ISSUANCE DATE: 08/02/2010

LEGAL OWNER OR OPERATOR: THE WINE GROUP, INC.

MAILING ADDRESS:

ATTN: A/P 2827
P O BOX 90
TRACY, CA 95378-0090

LOCATION:

17000 E HIGHWAY 120
RIPON, CA 95366

EQUIPMENT DESCRIPTION:

MODIFICATION OF 120,000 GALLON STAINLESS STEEL WINE STORAGE TANK 118 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
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. 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, 5.2.1]
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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO



DAVID WARNER, Director of Permit Services

N-956-35-2 : Aug 2 2010 8:45AM - SIONGCOJ : Joint Inspection NOT Required

7. 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, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed twice the maximum nominal tank capacity stated in the equipment description. [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 uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
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, 6.4.2]
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 Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
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 1070, 2201 and 4694]

AUTHORITY TO CONSTRUCT

PERMIT NO: N-956-36-2

ISSUANCE DATE: 08/02/2010

LEGAL OWNER OR OPERATOR: THE WINE GROUP, INC.

MAILING ADDRESS: ATTN: A/P 2827
P O BOX 90
TRACY, CA 95378-0090

LOCATION: 17000 E HIGHWAY 120
RIPON, CA 95366

EQUIPMENT DESCRIPTION:

MODIFICATION OF 15,000 GALLON STAINLESS STEEL WINE STORAGE TANK 131 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
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. 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, 5.2.1]
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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO



DAVID WARNER, Director of Permit Services

N-956-36-2; Aug 2 2010 8:45AM - SIONGCOU : Joint Inspection NOT Required

7. 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, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed twice the maximum nominal tank capacity stated in the equipment description. [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 uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
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, 6.4.2]
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 Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
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 1070, 2201 and 4694]



AUTHORITY TO CONSTRUCT

PERMIT NO: N-956-37-2

ISSUANCE DATE: 08/02/2010

LEGAL OWNER OR OPERATOR: THE WINE GROUP, INC.

MAILING ADDRESS: ATTN: A/P 2827
P O BOX 90
TRACY, CA 95378-0090

LOCATION: 17000 E HIGHWAY 120
RIPON, CA 95366

EQUIPMENT DESCRIPTION:

MODIFICATION OF 15,000 GALLON STAINLESS STEEL WINE STORAGE TANK 132 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
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. 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, 5.2.1]
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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (209) 557-6400 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

N-956-37-2 : Aug 2 2010 8:45AM - SIONGCOJ : Joint Inspection NOT Required

7. 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, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed twice the maximum nominal tank capacity stated in the equipment description. [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 uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
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, 6.4.2]
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 Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
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 1070, 2201 and 4694]



AUTHORITY TO CONSTRUCT

PERMIT NO: N-956-38-2

ISSUANCE DATE: 08/02/2010

LEGAL OWNER OR OPERATOR: THE WINE GROUP, INC.

MAILING ADDRESS: ATTN: A/P 2827
P O BOX 90
TRACY, CA 95378-0090

LOCATION: 17000 E HIGHWAY 120
RIPON, CA 95366

EQUIPMENT DESCRIPTION:

MODIFICATION OF 30,000 GALLON STAINLESS STEEL WINE STORAGE TANK 133 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
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. 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, 5.2.1]
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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO


DAVID WARNER, Director of Permit Services
N-956-38-2 : Aug 2 2010 8:46AM - SIONGCOJ : Joint Inspection NOT Required

7. 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, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed twice the maximum nominal tank capacity stated in the equipment description. [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 uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
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, 6.4.2]
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 Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
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 1070, 2201 and 4694]



AUTHORITY TO CONSTRUCT

PERMIT NO: N-956-39-2

ISSUANCE DATE: 08/02/2010

LEGAL OWNER OR OPERATOR: THE WINE GROUP, INC.

MAILING ADDRESS: ATTN: A/P 2827
P O BOX 90
TRACY, CA 95378-0090

LOCATION: 17000 E HIGHWAY 120
RIPON, CA 95366

EQUIPMENT DESCRIPTION:

MODIFICATION OF 30,000 GALLON STAINLESS STEEL WINE STORAGE TANK 134 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
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. 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, 5.2.1]
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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

YOU **MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (209) 557-6400 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
N-956-39-2 : Aug 2010 8:46AM - SIONGCOU : Joint Inspection NOT Required

7. 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, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed twice the maximum nominal tank capacity stated in the equipment description. [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 uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
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, 6.4.2]
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 Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
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 1070, 2201 and 4694]



AUTHORITY TO CONSTRUCT

PERMIT NO: N-956-40-2

ISSUANCE DATE: 08/02/2010

LEGAL OWNER OR OPERATOR: THE WINE GROUP, INC.

MAILING ADDRESS:

ATTN: A/P 2827
P O BOX 90
TRACY, CA 95378-0090

LOCATION:

17000 E HIGHWAY 120
RIPON, CA 95366

EQUIPMENT DESCRIPTION:

MODIFICATION OF 30,000 GALLON STAINLESS STEEL WINE STORAGE TANK 135 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
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. 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, 5.2.1]
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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO



DAVID WARNER, Director of Permit Services

N-956-40-2 : Aug 2 2010 9:46AM - SIONGCOJ : Joint Inspection NOT Required

7. 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, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed twice the maximum nominal tank capacity stated in the equipment description. [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 uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
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, 6.4.2]
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 Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
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 1070, 2201 and 4694]



AUTHORITY TO CONSTRUCT

PERMIT NO: N-956-41-2

ISSUANCE DATE: 08/02/2010

LEGAL OWNER OR OPERATOR: THE WINE GROUP, INC.

MAILING ADDRESS: ATTN: A/P 2827
P O BOX 90
TRACY, CA 95378-0090

LOCATION: 17000 E HIGHWAY 120
RIPON, CA 95366

EQUIPMENT DESCRIPTION:

MODIFICATION OF 30,000 GALLON STAINLESS STEEL WINE STORAGE TANK 136 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

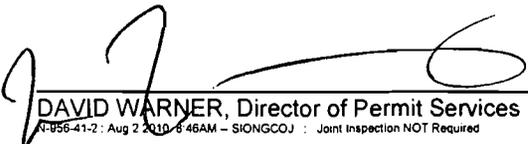
CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
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. 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, 5.2.1]
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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO



DAVID WARNER, Director of Permit Services

N-956-41-2: Aug 2 2010 6:46AM - SIONGCOJ : Joint Inspection NOT Required

7. 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, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed twice the maximum nominal tank capacity stated in the equipment description. [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 uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
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, 6.4.2]
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 Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
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 1070, 2201 and 4694]

AUTHORITY TO CONSTRUCT

PERMIT NO: N-956-42-2

ISSUANCE DATE: 08/02/2010

LEGAL OWNER OR OPERATOR: THE WINE GROUP, INC.

MAILING ADDRESS: ATTN: A/P 2827
P O BOX 90
TRACY, CA 95378-0090

LOCATION: 17000 E HIGHWAY 120
RIPON, CA 95366

EQUIPMENT DESCRIPTION:

MODIFICATION OF 5,000 GALLON STAINLESS STEEL WINE STORAGE TANK 196 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
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. 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, 5.2.1]
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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

YOU **MUST** NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (209) 557-6400 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

A-956-42-2 : Aug 2 2010 8:48AM - S10NGCOJ : Joint Inspection NOT Required

7. 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, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed twice the maximum nominal tank capacity stated in the equipment description. [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 uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
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, 6.4.2]
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 Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
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 1070, 2201 and 4694]



AUTHORITY TO CONSTRUCT

PERMIT NO: N-956-43-2

ISSUANCE DATE: 08/02/2010

LEGAL OWNER OR OPERATOR: THE WINE GROUP, INC.

MAILING ADDRESS: ATTN: A/P 2827
P O BOX 90
TRACY, CA 95378-0090

LOCATION: 17000 E HIGHWAY 120
RIPON, CA 95366

EQUIPMENT DESCRIPTION:

MODIFICATION OF 105,000 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND WINE STORAGE TANK 1001 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
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. 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, 5.2.1]
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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (209) 557-6400 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

N-956-43-2 : Aug 2 2010 8:46AM - SIONGCOJ : Joint Inspection NOT Required

7. 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, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed twice the maximum nominal tank capacity stated in the equipment description. [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 uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
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, 6.4.2]
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 Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
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 1070, 2201 and 4694]

AUTHORITY TO CONSTRUCT

PERMIT NO: N-956-44-2

ISSUANCE DATE: 08/02/2010

LEGAL OWNER OR OPERATOR: THE WINE GROUP, INC.

MAILING ADDRESS: ATTN: A/P 2827
P O BOX 90
TRACY, CA 95378-0090

LOCATION: 17000 E HIGHWAY 120
RIPON, CA 95366

EQUIPMENT DESCRIPTION:

MODIFICATION OF 105,000 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND WINE STORAGE TANK 1002 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
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. 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, 5.2.1]
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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

YOU **MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (209) 557-6400 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

N-956-44-2 : Aug 2 2010 8:46AM - SIONGCOJ : Joint Inspection NOT Required

7. 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, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed twice the maximum nominal tank capacity stated in the equipment description. [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 uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
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, 6.4.2]
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 Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
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 1070, 2201 and 4694]



AUTHORITY TO CONSTRUCT

PERMIT NO: N-956-45-2

ISSUANCE DATE: 08/02/2010

LEGAL OWNER OR OPERATOR: THE WINE GROUP, INC.

MAILING ADDRESS: ATTN: A/P 2827
P O BOX 90
TRACY, CA 95378-0090

LOCATION: 17000 E HIGHWAY 120
RIPON, CA 95366

EQUIPMENT DESCRIPTION:

MODIFICATION OF 105,000 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND WINE STORAGE TANK 1003 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

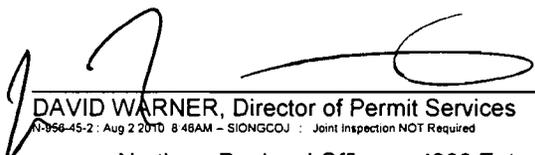
CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
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. 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, 5.2.1]
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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO


DAVID WARNER, Director of Permit Services

N-956-45-2 : Aug 2 2010 8:46AM - SIONGCOJ : Joint Inspection NOT Required

7. 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, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed twice the maximum nominal tank capacity stated in the equipment description. [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 uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
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, 6.4.2]
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 Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used; shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
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 1070, 2201 and 4694]



AUTHORITY TO CONSTRUCT

PERMIT NO: N-956-46-2

ISSUANCE DATE: 08/02/2010

LEGAL OWNER OR OPERATOR: THE WINE GROUP, INC.

MAILING ADDRESS: ATTN: A/P 2827
P O BOX 90
TRACY, CA 95378-0090

LOCATION: 17000 E HIGHWAY 120
RIPON, CA 95366

EQUIPMENT DESCRIPTION:

MODIFICATION OF 105,000 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND WINE STORAGE TANK 1004 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
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. 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, 5.2.1]
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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO



DAVID WARNER, Director of Permit Services

N-956-46-2: Aug 2 2010 8:46AM - SIOINGCOJ : Joint Inspection NOT Required

7. 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, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed twice the maximum nominal tank capacity stated in the equipment description. [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 uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
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, 6.4.2]
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 Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
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 1070, 2201 and 4694]



AUTHORITY TO CONSTRUCT

PERMIT NO: N-956-47-2

ISSUANCE DATE: 08/02/2010

LEGAL OWNER OR OPERATOR: THE WINE GROUP, INC.

MAILING ADDRESS:

ATTN: A/P 2827
P O BOX 90
TRACY, CA 95378-0090

LOCATION:

17000 E HIGHWAY 120
RIPON, CA 95366

EQUIPMENT DESCRIPTION:

MODIFICATION OF 105,000 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND WINE STORAGE TANK 1005 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

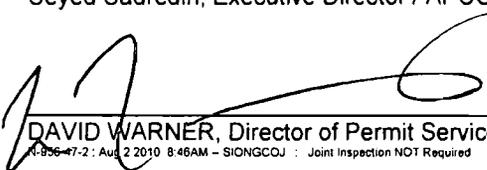
CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
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. 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, 5.2.1]
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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO


DAVID WARNER, Director of Permit Services

N-956-47-2; Aug 2 2010 8:46AM - SIONGCOU : Joint Inspection NOT Required

7. 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, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed twice the maximum nominal tank capacity stated in the equipment description. [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 uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
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, 6.4.2]
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 Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
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 1070, 2201 and 4694]



AUTHORITY TO CONSTRUCT

PERMIT NO: N-956-48-2

ISSUANCE DATE: 08/02/2010

LEGAL OWNER OR OPERATOR: THE WINE GROUP, INC.

MAILING ADDRESS: ATTN: A/P 2827
P O BOX 90
TRACY, CA 95378-0090

LOCATION: 17000 E HIGHWAY 120
RIPON, CA 95366

EQUIPMENT DESCRIPTION:

MODIFICATION OF 105,000 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND WINE STORAGE TANK 1006 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
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. 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, 5.2.1]
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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO



DAVID WARNER, Director of Permit Services

N-956-48-2 : Aug 2 2010 8:47AM - SIONGCOJ : Joint Inspection NOT Required

7. 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, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed twice the maximum nominal tank capacity stated in the equipment description. [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 uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
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, 6.4.2]
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 Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
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 1070, 2201 and 4694]

AUTHORITY TO CONSTRUCT

PERMIT NO: N-956-49-2

ISSUANCE DATE: 08/02/2010

LEGAL OWNER OR OPERATOR: THE WINE GROUP, INC.

MAILING ADDRESS: ATTN: A/P 2827
P O BOX 90
TRACY, CA 95378-0090

LOCATION: 17000 E HIGHWAY 120
RIPON, CA 95366

EQUIPMENT DESCRIPTION:

MODIFICATION OF 105,000 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND WINE STORAGE TANK 1007 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
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. 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, 5.2.1]
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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO



DAVID WARNER, Director of Permit Services

N-956-49-2; Aug 2 2010 8:47AM - SIONGCOU : Joint Inspection NOT Required

7. 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, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed twice the maximum nominal tank capacity stated in the equipment description. [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 uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
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, 6.4.2]
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 Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
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 1070, 2201 and 4694]



AUTHORITY TO CONSTRUCT

PERMIT NO: N-956-50-2

ISSUANCE DATE: 08/02/2010

LEGAL OWNER OR OPERATOR: THE WINE GROUP, INC.

MAILING ADDRESS: ATTN: A/P 2827
P O BOX 90
TRACY, CA 95378-0090

LOCATION: 17000 E HIGHWAY 120
RIPON, CA 95366

EQUIPMENT DESCRIPTION:

MODIFICATION OF 105,000 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND WINE STORAGE TANK 1008 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
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. 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, 5.2.1]
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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO


DAVID WARNER, Director of Permit Services

N-956-50-2 : Aug 2 2010 8:47AM - SIONGCOJ : Joint Inspection NOT Required

7. 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, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed twice the maximum nominal tank capacity stated in the equipment description. [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 uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
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, 6.4.2]
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 Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
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 1070, 2201 and 4694]



AUTHORITY TO CONSTRUCT

PERMIT NO: N-956-51-2

ISSUANCE DATE: 08/02/2010

LEGAL OWNER OR OPERATOR: THE WINE GROUP, INC.

MAILING ADDRESS: ATTN: A/P 2827
P O BOX 90
TRACY, CA 95378-0090

LOCATION: 17000 E HIGHWAY 120
RIPON, CA 95366

EQUIPMENT DESCRIPTION:

MODIFICATION OF 105,000 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND WINE STORAGE TANK 1009 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
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. 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, 5.2.1]
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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO


DAVID WARNER, Director of Permit Services

N-956-51-2 : Aug 2 2010 8:47AM - SIONGCOJ : Joint Inspection NOT Required

7. 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, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed twice the maximum nominal tank capacity stated in the equipment description. [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 uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
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, 6.4.2]
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 Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
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 1070, 2201 and 4694]



AUTHORITY TO CONSTRUCT

PERMIT NO: N-956-52-2

ISSUANCE DATE: 08/02/2010

LEGAL OWNER OR OPERATOR: THE WINE GROUP, INC.

MAILING ADDRESS: ATTN: A/P 2827
P O BOX 90
TRACY, CA 95378-0090

LOCATION: 17000 E HIGHWAY 120
RIPON, CA 95366

EQUIPMENT DESCRIPTION:

MODIFICATION OF 105,000 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND WINE STORAGE TANK 1011 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
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. 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, 5.2.1]
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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO



DAVID WARNER, Director of Permit Services

N-956-52-2 : Aug 2 2010 8:47AM - SIONGCOJ : Joint Inspection NOT Required

7. 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, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed twice the maximum nominal tank capacity stated in the equipment description. [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 uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
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, 6.4.2]
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 Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
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 1070, 2201 and 4694]



AUTHORITY TO CONSTRUCT

PERMIT NO: N-956-53-2

ISSUANCE DATE: 08/02/2010

LEGAL OWNER OR OPERATOR: THE WINE GROUP, INC.

MAILING ADDRESS: ATTN: A/P 2827
P O BOX 90
TRACY, CA 95378-0090

LOCATION: 17000 E HIGHWAY 120
RIPON, CA 95366

EQUIPMENT DESCRIPTION:

MODIFICATION OF 105,000 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND WINE STORAGE TANK 1012 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

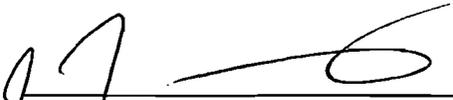
CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
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. 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, 5.2.1]
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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (209) 557-6400 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
N-956-53-2 : Aug 2 2010 8:47AM - SIONGCOJ : Joint Inspection NOT Required

7. 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, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed twice the maximum nominal tank capacity stated in the equipment description. [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 uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
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, 6.4.2]
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 Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
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 1070, 2201 and 4694]



AUTHORITY TO CONSTRUCT

PERMIT NO: N-956-54-2

ISSUANCE DATE: 08/02/2010

LEGAL OWNER OR OPERATOR: THE WINE GROUP, INC.

MAILING ADDRESS: ATTN: A/P 2827
P O BOX 90
TRACY, CA 95378-0090

LOCATION: 17000 E HIGHWAY 120
RIPON, CA 95366

EQUIPMENT DESCRIPTION:

MODIFICATION OF 106,000 GALLON STAINLESS STEEL WINE STORAGE TANK 1013 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
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. 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, 5.2.1]
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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO


DAVID WARNER, Director of Permit Services
N-956-54-2; Aug 2 2010 8:47AM - SIONGCOJ : Joint Inspection NOT Required

7. 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, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed twice the maximum nominal tank capacity stated in the equipment description. [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 uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
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, 6.4.2]
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 Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
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 1070, 2201 and 4694]

AUTHORITY TO CONSTRUCT

PERMIT NO: N-956-55-2

ISSUANCE DATE: 08/02/2010

LEGAL OWNER OR OPERATOR: THE WINE GROUP, INC.

MAILING ADDRESS: ATTN: A/P 2827
P O BOX 90
TRACY, CA 95378-0090

LOCATION: 17000 E HIGHWAY 120
RIPON, CA 95366

EQUIPMENT DESCRIPTION:

MODIFICATION OF 106,000 GALLON STAINLESS STEEL WINE STORAGE TANK 1014 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
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. 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, 5.2.1]
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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO



DAVID WARNER, Director of Permit Services

N-956-55-2: Aug 2 2010 8:47AM - SIONGCOJ : Joint Inspection NOT Required

7. 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, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed twice the maximum nominal tank capacity stated in the equipment description. [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 uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
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, 6.4.2]
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 Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
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 1070, 2201 and 4694]

AUTHORITY TO CONSTRUCT

PERMIT NO: N-956-56-2

ISSUANCE DATE: 08/02/2010

LEGAL OWNER OR OPERATOR: THE WINE GROUP, INC.

MAILING ADDRESS: ATTN: A/P 2827
P O BOX 90
TRACY, CA 95378-0090

LOCATION: 17000 E HIGHWAY 120
RIPON, CA 95366

EQUIPMENT DESCRIPTION:

MODIFICATION OF 106,000 GALLON STAINLESS STEEL WINE STORAGE TANK 1015 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
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. 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, 5.2.1]
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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO



DAVID WARNER, Director of Permit Services

7. 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, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed twice the maximum nominal tank capacity stated in the equipment description. [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 uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
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, 6.4.2]
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 Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
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 1070, 2201 and 4694]

AUTHORITY TO CONSTRUCT

PERMIT NO: N-956-57-2

ISSUANCE DATE: 08/02/2010

LEGAL OWNER OR OPERATOR: THE WINE GROUP, INC.

MAILING ADDRESS: ATTN: A/P 2827
P O BOX 90
TRACY, CA 95378-0090

LOCATION: 17000 E HIGHWAY 120
RIPON, CA 95366

EQUIPMENT DESCRIPTION:

MODIFICATION OF 106,000 GALLON STAINLESS STEEL WINE STORAGE TANK 1016 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
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. 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, 5.2.1]
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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO



DAVID WARNER, Director of Permit Services

7. 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, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed twice the maximum nominal tank capacity stated in the equipment description. [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 uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
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, 6.4.2]
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 Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
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 1070, 2201 and 4694]



AUTHORITY TO CONSTRUCT

PERMIT NO: N-956-58-2

ISSUANCE DATE: 08/02/2010

LEGAL OWNER OR OPERATOR: THE WINE GROUP, INC.

MAILING ADDRESS: ATTN: A/P 2827
P O BOX 90
TRACY, CA 95378-0090

LOCATION: 17000 E HIGHWAY 120
RIPON, CA 95366

EQUIPMENT DESCRIPTION:

MODIFICATION OF 106,000 GALLON STAINLESS STEEL WINE STORAGE TANK 1017 WITH PRESSURE/VACUUM VALVE; ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
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. 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, 5.2.1]
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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (209) 557-6400 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

N-956-58-2 : Aug 2 2010 8:48AM - SIONGCOJ : Joint Inspection NOT Required

7. 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, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed twice the maximum nominal tank capacity stated in the equipment description. [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 uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
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, 6.4.2]
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 Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
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 1070, 2201 and 4694]



AUTHORITY TO CONSTRUCT

PERMIT NO: N-956-59-2

ISSUANCE DATE: 08/02/2010

LEGAL OWNER OR OPERATOR: THE WINE GROUP, INC.

MAILING ADDRESS: ATTN: A/P 2827
P O BOX 90
TRACY, CA 95378-0090

LOCATION: 17000 E HIGHWAY 120
RIPON, CA 95366

EQUIPMENT DESCRIPTION:

MODIFICATION OF 106,000 GALLON STAINLESS STEEL WINE STORAGE TANK 1018 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

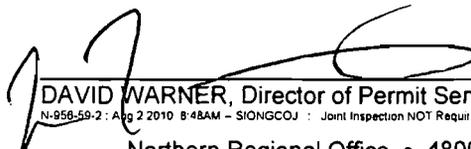
CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
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. 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, 5.2.1]
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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (209) 557-6400 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
N-956-59-2 : Aug 2 2010 8:48AM - SIONGCOJ : Joint Inspection NOT Required

7. 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, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed twice the maximum nominal tank capacity stated in the equipment description. [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 uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
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, 6.4.2]
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 Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
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 1070, 2201 and 4694]



AUTHORITY TO CONSTRUCT

PERMIT NO: N-956-60-2

ISSUANCE DATE: 08/02/2010

LEGAL OWNER OR OPERATOR: THE WINE GROUP, INC.

MAILING ADDRESS: ATTN: A/P 2827
P O BOX 90
TRACY, CA 95378-0090

LOCATION: 17000 E HIGHWAY 120
RIPON, CA 95366

EQUIPMENT DESCRIPTION:

MODIFICATION OF 106,000 GALLON STAINLESS STEEL WINE STORAGE TANK 1019 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
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. 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, 5.2.1]
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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO



DAVID WARNER, Director of Permit Services
N-956-60-2; Aug 2 2010 8:48AM - SIONGCOJ : Joint Inspection NOT Required

7. 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, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed twice the maximum nominal tank capacity stated in the equipment description. [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 uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
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, 6.4.2]
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 Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
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 1070, 2201 and 4694]

AUTHORITY TO CONSTRUCT

PERMIT NO: N-956-61-2

ISSUANCE DATE: 08/02/2010

LEGAL OWNER OR OPERATOR: THE WINE GROUP, INC.

MAILING ADDRESS: ATTN: A/P 2827
P O BOX 90
TRACY, CA 95378-0090

LOCATION: 17000 E HIGHWAY 120
RIPON, CA 95366

EQUIPMENT DESCRIPTION:

MODIFICATION OF 106,000 GALLON STAINLESS STEEL WINE STORAGE TANK 1020 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
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. 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, 5.2.1]
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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO



DAVID WARNER, Director of Permit Services

N-956-61-2 : Aug 2 2010 8:48AM - SIONGCOJ : Joint Inspection NOT Required

7. 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, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed twice the maximum nominal tank capacity stated in the equipment description. [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 uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
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, 6.4.2]
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 Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
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 1070, 2201 and 4694]



AUTHORITY TO CONSTRUCT

PERMIT NO: N-956-62-2

ISSUANCE DATE: 08/02/2010

LEGAL OWNER OR OPERATOR: THE WINE GROUP, INC.

MAILING ADDRESS: ATTN: A/P 2827
P O BOX 90
TRACY, CA 95378-0090

LOCATION: 17000 E HIGHWAY 120
RIPON, CA 95366

EQUIPMENT DESCRIPTION:

MODIFICATION OF 106,000 GALLON STAINLESS STEEL WINE STORAGE TANK 1021 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
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. 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, 5.2.1]
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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO


DAVID WARNER, Director of Permit Services

N-956-62-2 : Aug 2 2010 8:48AM - SIONGCOJ : Joint Inspection NOT Required

7. 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, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed twice the maximum nominal tank capacity stated in the equipment description. [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 uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
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, 6.4.2]
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 Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
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 1070, 2201 and 4694]

AUTHORITY TO CONSTRUCT

PERMIT NO: N-956-63-2

ISSUANCE DATE: 08/02/2010

LEGAL OWNER OR OPERATOR: THE WINE GROUP, INC.

MAILING ADDRESS: ATTN: A/P 2827
P O BOX 90
TRACY, CA 95378-0090

LOCATION: 17000 E HIGHWAY 120
RIPON, CA 95366

EQUIPMENT DESCRIPTION:

MODIFICATION OF 106,000 GALLON STAINLESS STEEL WINE STORAGE TANK 1022 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
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. 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, 5.2.1]
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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO



DAVID WARNER, Director of Permit Services

N-956-63-2; Aug 2 2010 8:48AM - SIONGCOU : Joint Inspection NOT Required

7. 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, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed twice the maximum nominal tank capacity stated in the equipment description. [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 uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
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, 6.4.2]
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 Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
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 1070, 2201 and 4694]



AUTHORITY TO CONSTRUCT

PERMIT NO: N-956-64-2

ISSUANCE DATE: 08/02/2010

LEGAL OWNER OR OPERATOR: THE WINE GROUP, INC.

MAILING ADDRESS: ATTN: A/P 2827
P O BOX 90
TRACY, CA 95378-0090

LOCATION: 17000 E HIGHWAY 120
RIPON, CA 95366

EQUIPMENT DESCRIPTION:

MODIFICATION OF 106,000 GALLON STAINLESS STEEL WINE STORAGE TANK 1023 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
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. 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, 5.2.1]
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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

YOU **MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (209) 557-6400 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

N-956-64-2 : Aug 2 2010 8:48AM - SIONGCOJ : Joint Inspection NOT Required

7. 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, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed twice the maximum nominal tank capacity stated in the equipment description. [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 uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
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, 6.4.2]
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 Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
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 1070, 2201 and 4694]



AUTHORITY TO CONSTRUCT

PERMIT NO: N-956-65-2

ISSUANCE DATE: 08/02/2010

LEGAL OWNER OR OPERATOR: THE WINE GROUP, INC.

MAILING ADDRESS: ATTN: A/P 2827
P O BOX 90
TRACY, CA 95378-0090

LOCATION: 17000 E HIGHWAY 120
RIPON, CA 95366

EQUIPMENT DESCRIPTION:

MODIFICATION OF 106,000 GALLON STAINLESS STEEL WINE STORAGE TANK 1024 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
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. 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, 5.2.1]
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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO



DAVID WARNER, Director of Permit Services

N-956-65-2 : Aug 2 2010 8:48AM - SIONGCOU : Joint Inspection NOT Required

7. 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, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed twice the maximum nominal tank capacity stated in the equipment description. [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 uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
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, 6.4.2]
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 Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
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 1070, 2201 and 4694]



AUTHORITY TO CONSTRUCT

PERMIT NO: N-956-66-2

ISSUANCE DATE: 08/02/2010

LEGAL OWNER OR OPERATOR: THE WINE GROUP, INC.

MAILING ADDRESS: ATTN: A/P 2827
P O BOX 90
TRACY, CA 95378-0090

LOCATION: 17000 E HIGHWAY 120
RIPON, CA 95366

EQUIPMENT DESCRIPTION:

MODIFICATION OF 106,000 GALLON STAINLESS STEEL WINE STORAGE TANK 1025 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
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. 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, 5.2.1]
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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO



DAVID WARNER, Director of Permit Services

N-956-66-2: Aug 2 2010 8:49AM - SIONGCOU : Joint Inspection NOT Required

7. 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, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed twice the maximum nominal tank capacity stated in the equipment description. [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 uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
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, 6.4.2]
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 Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
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 1070, 2201 and 4694]

AUTHORITY TO CONSTRUCT

PERMIT NO: N-956-67-2

ISSUANCE DATE: 08/02/2010

LEGAL OWNER OR OPERATOR: THE WINE GROUP, INC.

MAILING ADDRESS: ATTN: A/P 2827
P O BOX 90
TRACY, CA 95378-0090

LOCATION: 17000 E HIGHWAY 120
RIPON, CA 95366

EQUIPMENT DESCRIPTION:

MODIFICATION OF 103,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1026 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
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. 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, 5.2.1]
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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO



DAVID WARNER, Director of Permit Services

N-956-67-2 : Aug 2 2010 8:49AM - SIONGCOJ : Joint Inspection NOT Required

7. 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, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed twice the maximum nominal tank capacity stated in the equipment description. [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 uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
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, 6.4.2]
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 Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
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 1070, 2201 and 4694]



AUTHORITY TO CONSTRUCT

PERMIT NO: N-956-68-2

ISSUANCE DATE: 08/02/2010

LEGAL OWNER OR OPERATOR: THE WINE GROUP, INC.

MAILING ADDRESS: ATTN: A/P 2827
P O BOX 90
TRACY, CA 95378-0090

LOCATION: 17000 E HIGHWAY 120
RIPON, CA 95366

EQUIPMENT DESCRIPTION:

MODIFICATION OF 103,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1027 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
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. 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, 5.2.1]
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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO


DAVID WARNER, Director of Permit Services

N-956-68-2: Aug 2 2010 8:49AM - SIONGCOU : Joint Inspection NOT Required

7. 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, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed twice the maximum nominal tank capacity stated in the equipment description. [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 uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
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, 6.4.2]
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 Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
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 1070, 2201 and 4694]



AUTHORITY TO CONSTRUCT

PERMIT NO: N-956-69-2

ISSUANCE DATE: 08/02/2010

LEGAL OWNER OR OPERATOR: THE WINE GROUP, INC.

MAILING ADDRESS: ATTN: A/P 2827
P O BOX 90
TRACY, CA 95378-0090

LOCATION: 17000 E HIGHWAY 120
RIPON, CA 95366

EQUIPMENT DESCRIPTION:

MODIFICATION OF 103,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1028 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
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. 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, 5.2.1]
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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (209) 557-6400 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
N-956-69-2 A lg 2 2010 8:49AM - SIONGCOJ : Joint Inspection NOT Required

7. 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, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed twice the maximum nominal tank capacity stated in the equipment description. [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 uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
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, 6.4.2]
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 Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
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 1070, 2201 and 4694]

AUTHORITY TO CONSTRUCT

PERMIT NO: N-956-70-2

ISSUANCE DATE: 08/02/2010

LEGAL OWNER OR OPERATOR: THE WINE GROUP, INC.

MAILING ADDRESS: ATTN: A/P 2827
P O BOX 90
TRACY, CA 95378-0090

LOCATION: 17000 E HIGHWAY 120
RIPON, CA 95366

EQUIPMENT DESCRIPTION:

MODIFICATION OF 103,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1029 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
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. 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, 5.2.1]
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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO



DAVID WARNER, Director of Permit Services

N-956-70-2: Aug 2, 2010 8:49AM - SIONGCOU : Joint Inspection NOT Required

7. 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, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed twice the maximum nominal tank capacity stated in the equipment description. [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 uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
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, 6.4.2]
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 Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
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 1070, 2201 and 4694]



AUTHORITY TO CONSTRUCT

PERMIT NO: N-956-71-2

ISSUANCE DATE: 08/02/2010

LEGAL OWNER OR OPERATOR: THE WINE GROUP, INC.

MAILING ADDRESS: ATTN: A/P 2827
P O BOX 90
TRACY, CA 95378-0090

LOCATION: 17000 E HIGHWAY 120
RIPON, CA 95366

EQUIPMENT DESCRIPTION:

MODIFICATION OF 103,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1030 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
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. 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, 5.2.1]
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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO


DAVID WARNER, Director of Permit Services

N-956-71-2: Aug 2, 2010 8:49AM - SIONGCOU : Joint Inspection NOT Required

7. 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, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed twice the maximum nominal tank capacity stated in the equipment description. [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 uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
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, 6.4.2]
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 Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
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 1070, 2201 and 4694]



AUTHORITY TO CONSTRUCT

PERMIT NO: N-956-72-2

ISSUANCE DATE: 08/02/2010

LEGAL OWNER OR OPERATOR: THE WINE GROUP, INC.

MAILING ADDRESS: ATTN: A/P 2827
P O BOX 90
TRACY, CA 95378-0090

LOCATION: 17000 E HIGHWAY 120
RIPON, CA 95366

EQUIPMENT DESCRIPTION:

MODIFICATION OF 217,000 GALLON STAINLESS STEEL WINE STORAGE TANK 2001 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
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. 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, 5.2.1]
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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO


DAVID WARNER, Director of Permit Services
N-956-72-2 (Aug 2 2010 8:46AM - SIONGCOJ) : Joint Inspection NOT Required

7. 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, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [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 uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
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, 6.4.2]
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 Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
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 1070, 2201 and 4694]



AUTHORITY TO CONSTRUCT

PERMIT NO: N-956-73-2

ISSUANCE DATE: 08/02/2010

LEGAL OWNER OR OPERATOR: THE WINE GROUP, INC.

MAILING ADDRESS: ATTN: A/P 2827
P O BOX 90
TRACY, CA 95378-0090

LOCATION: 17000 E HIGHWAY 120
RIPON, CA 95366

EQUIPMENT DESCRIPTION:

MODIFICATION OF 217,000 GALLON STAINLESS STEEL WINE STORAGE TANK 2002 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
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. 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, 5.2.1]
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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

N-956-73-2 : Aug 2 2010 8:49AM - SIONGCOJ : Joint Inspection NOT Required

7. 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, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [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 uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
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, 6.4.2]
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 Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
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 1070, 2201 and 4694]



AUTHORITY TO CONSTRUCT

PERMIT NO: N-956-74-2

ISSUANCE DATE: 08/02/2010

LEGAL OWNER OR OPERATOR: THE WINE GROUP, INC.

MAILING ADDRESS: ATTN: A/P 2827
P O BOX 90
TRACY, CA 95378-0090

LOCATION: 17000 E HIGHWAY 120
RIPON, CA 95366

EQUIPMENT DESCRIPTION:

MODIFICATION OF 217,000 GALLON STAINLESS STEEL WINE STORAGE TANK 2003 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

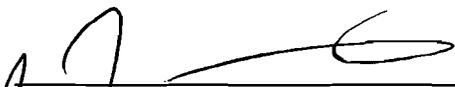
CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
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. 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, 5.2.1]
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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (209) 557-6400 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

N-956-74-2 : Aug 2 2010 8:49AM - SIONGCOJ : Joint Inspection NOT Required

7. 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, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [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 uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
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, 6.4.2]
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 Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
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 1070, 2201 and 4694]

AUTHORITY TO CONSTRUCT

PERMIT NO: N-956-75-2

ISSUANCE DATE: 08/02/2010

LEGAL OWNER OR OPERATOR: THE WINE GROUP, INC.

MAILING ADDRESS: ATTN: A/P 2827
P O BOX 90
TRACY, CA 95378-0090

LOCATION: 17000 E HIGHWAY 120
RIPON, CA 95366

EQUIPMENT DESCRIPTION:

MODIFICATION OF 217,000 GALLON STAINLESS STEEL WINE STORAGE TANK 2004 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
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. 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, 5.2.1]
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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

YOU **MUST** NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (209) 557-6400 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

N-956-75-2: Aug 2 2010 8:49AM - SIONGCOJ : Joint Inspection NOT Required

7. 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, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [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 uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
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, 6.4.2]
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 Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
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 1070, 2201 and 4694]



AUTHORITY TO CONSTRUCT

PERMIT NO: N-956-76-2

ISSUANCE DATE: 08/02/2010

LEGAL OWNER OR OPERATOR: THE WINE GROUP, INC.

MAILING ADDRESS: ATTN: A/P 2827
P O BOX 90
TRACY, CA 95378-0090

LOCATION: 17000 E HIGHWAY 120
RIPON, CA 95366

EQUIPMENT DESCRIPTION:

MODIFICATION OF 217,000 GALLON STAINLESS STEEL WINE STORAGE TANK 2005 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
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. 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, 5.2.1]
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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO


DAVID WARNER, Director of Permit Services

N-956-76-2 : Aug 2 2010 8:50AM - SIONGCOJ : Joint Inspection NOT Required

7. 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, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [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 uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
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, 6.4.2]
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 Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
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 1070, 2201 and 4694]

AUTHORITY TO CONSTRUCT

PERMIT NO: N-956-77-2

ISSUANCE DATE: 08/02/2010

LEGAL OWNER OR OPERATOR: THE WINE GROUP, INC.

MAILING ADDRESS: ATTN: A/P 2827
P O BOX 90
TRACY, CA 95378-0090

LOCATION: 17000 E HIGHWAY 120
RIPON, CA 95366

EQUIPMENT DESCRIPTION:

MODIFICATION OF 217,000 GALLON STAINLESS STEEL WINE STORAGE TANK 2006 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
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. 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, 5.2.1]
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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO



DAVID WARNER, Director of Permit Services

N-956-77-2 : Aug 2 2010 8:50AM - SIONGCOJ : Joint Inspection NOT Required

7. 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, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [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 uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
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, 6.4.2]
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 Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
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 1070, 2201 and 4694]



AUTHORITY TO CONSTRUCT

PERMIT NO: N-956-78-2

ISSUANCE DATE: 08/02/2010

LEGAL OWNER OR OPERATOR: THE WINE GROUP, INC.

MAILING ADDRESS: ATTN: A/P 2827
P O BOX 90
TRACY, CA 95378-0090

LOCATION: 17000 E HIGHWAY 120
RIPON, CA 95366

EQUIPMENT DESCRIPTION:

MODIFICATION OF 217,000 GALLON STAINLESS STEEL WINE STORAGE TANK 2007 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
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. 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, 5.2.1]
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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (209) 557-6400 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

N-956-78-2 : Aug 2 2010 8:50AM - SIONGCOJ : Joint Inspection NOT Required

7. 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, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [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 uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
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, 6.4.2]
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 Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
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 1070, 2201 and 4694]



AUTHORITY TO CONSTRUCT

PERMIT NO: N-956-79-2

ISSUANCE DATE: 08/02/2010

LEGAL OWNER OR OPERATOR: THE WINE GROUP, INC.

MAILING ADDRESS: ATTN: A/P 2827
P O BOX 90
TRACY, CA 95378-0090

LOCATION: 17000 E HIGHWAY 120
RIPON, CA 95366

EQUIPMENT DESCRIPTION:

MODIFICATION OF 217,000 GALLON STAINLESS STEEL WINE STORAGE TANK 2008 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
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. 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, 5.2.1]
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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (209) 557-6400 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

N-956-79-2 : Aug 1 2010 8:50AM - SIONGCOJ : Joint Inspection NOT Required

7. 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, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [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 uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
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, 6.4.2]
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 Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
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 1070, 2201 and 4694]



AUTHORITY TO CONSTRUCT

PERMIT NO: N-956-80-2

ISSUANCE DATE: 08/02/2010

LEGAL OWNER OR OPERATOR: THE WINE GROUP, INC.

MAILING ADDRESS: ATTN: A/P 2827
P O BOX 90
TRACY, CA 95378-0090

LOCATION: 17000 E HIGHWAY 120
RIPON, CA 95366

EQUIPMENT DESCRIPTION:

MODIFICATION OF 217,000 GALLON STAINLESS STEEL WINE STORAGE TANK 2009 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
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. 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, 5.2.1]
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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO


DAVID WARNER, Director of Permit Services

N-956-80-2 : Aug 3 2010 8:50AM - SIONGCOU : Joint Inspection NOT Required

7. 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, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [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 uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
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, 6.4.2]
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 Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
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 1070, 2201 and 4694]



AUTHORITY TO CONSTRUCT

PERMIT NO: N-956-81-2

ISSUANCE DATE: 08/02/2010

LEGAL OWNER OR OPERATOR: THE WINE GROUP, INC.

MAILING ADDRESS: ATTN: A/P 2827
P O BOX 90
TRACY, CA 95378-0090

LOCATION: 17000 E HIGHWAY 120
RIPON, CA 95366

EQUIPMENT DESCRIPTION:

MODIFICATION OF 217,000 GALLON STAINLESS STEEL WINE STORAGE TANK 2010 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
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. 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, 5.2.1]
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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO


DAVID WARNER, Director of Permit Services
N-956-81-2 : Aug 2 2010 8:50AM - SIONGCOJ : Joint Inspection NOT Required

7. 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, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [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 uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
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, 6.4.2]
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 Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
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 1070, 2201 and 4694]

AUTHORITY TO CONSTRUCT

PERMIT NO: N-956-82-2

ISSUANCE DATE: 08/02/2010

LEGAL OWNER OR OPERATOR: THE WINE GROUP, INC.

MAILING ADDRESS: ATTN: A/P 2827
P O BOX 90
TRACY, CA 95378-0090

LOCATION: 17000 E HIGHWAY 120
RIPON, CA 95366

EQUIPMENT DESCRIPTION:

MODIFICATION OF 217,000 GALLON STAINLESS STEEL WINE STORAGE TANK 2011 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

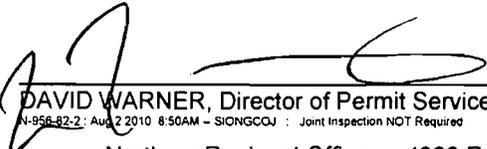
CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
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. 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, 5.2.1]
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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO



DAVID WARNER, Director of Permit Services

N-956-82-2; Aug 2 2010 8:50AM - SIONGCOJ : Joint Inspection NOT Required

7. 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, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [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 uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
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, 6.4.2]
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 Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
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 1070, 2201 and 4694]



AUTHORITY TO CONSTRUCT

PERMIT NO: N-956-83-2

ISSUANCE DATE: 08/02/2010

LEGAL OWNER OR OPERATOR: THE WINE GROUP, INC.

MAILING ADDRESS: ATTN: A/P 2827
P O BOX 90
TRACY, CA 95378-0090

LOCATION: 17000 E HIGHWAY 120
RIPON, CA 95366

EQUIPMENT DESCRIPTION:

MODIFICATION OF 218,000 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND WINE STORAGE TANK 2012 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
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. 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, 5.2.1]
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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO


DAVID WARNER, Director of Permit Services
N-956-83-2 : Aug 2 2010 8:50AM - SIONGCOU : Joint Inspection NOT Required

7. 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, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [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 uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
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, 6.4.2]
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 Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
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 1070, 2201 and 4694]

AUTHORITY TO CONSTRUCT

PERMIT NO: N-956-84-2

ISSUANCE DATE: 08/02/2010

LEGAL OWNER OR OPERATOR: THE WINE GROUP, INC.

MAILING ADDRESS: ATTN: A/P 2827
P O BOX 90
TRACY, CA 95378-0090

LOCATION: 17000 E HIGHWAY 120
RIPON, CA 95366

EQUIPMENT DESCRIPTION:

MODIFICATION OF 218,000 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND WINE STORAGE TANK 2013 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

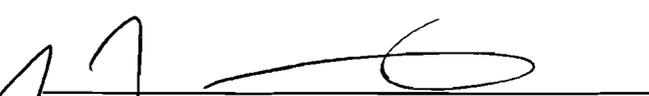
CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
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. 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, 5.2.1]
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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO



DAVID WARNER, Director of Permit Services

N-956-84-2 : Aug 2 2010 8:50AM - SIONGCOJ : Joint Inspection NOT Required

7. 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, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [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 uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
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, 6.4.2]
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 Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
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 1070, 2201 and 4694]



AUTHORITY TO CONSTRUCT

PERMIT NO: N-956-85-2

ISSUANCE DATE: 08/02/2010

LEGAL OWNER OR OPERATOR: THE WINE GROUP, INC.

MAILING ADDRESS: ATTN: A/P 2827
P O BOX 90
TRACY, CA 95378-0090

LOCATION: 17000 E HIGHWAY 120
RIPON, CA 95366

EQUIPMENT DESCRIPTION:

MODIFICATION OF 218,000 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND WINE STORAGE TANK 2014 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

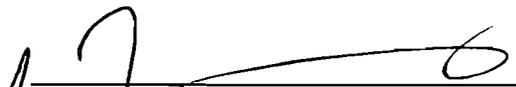
CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
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. 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, 5.2.1]
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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (209) 557-6400 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

N-856-85-2 : Aug 2 2010 8:50AM - SIONGCOJ : Joint Inspection NOT Required

7. 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, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [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 uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
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, 6.4.2]
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 Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
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 1070, 2201 and 4694]

AUTHORITY TO CONSTRUCT

PERMIT NO: N-956-86-2

ISSUANCE DATE: 08/02/2010

LEGAL OWNER OR OPERATOR: THE WINE GROUP, INC.

MAILING ADDRESS: ATTN: A/P 2827
P O BOX 90
TRACY, CA 95378-0090

LOCATION: 17000 E HIGHWAY 120
RIPON, CA 95366

EQUIPMENT DESCRIPTION:

MODIFICATION OF 218,000 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND WINE STORAGE TANK 2015 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
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. 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, 5.2.1]
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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO



DAVID WARNER, Director of Permit Services

N-956-86-2 : Aug 2 2010 8:50AM - SIONGCOJ : Joint Inspection NOT Required

7. 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, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [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 uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
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, 6.4.2]
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 Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
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 1070, 2201 and 4694]



AUTHORITY TO CONSTRUCT

PERMIT NO: N-956-87-2

ISSUANCE DATE: 08/02/2010

LEGAL OWNER OR OPERATOR: THE WINE GROUP, INC.

MAILING ADDRESS: ATTN: A/P 2827
P O BOX 90
TRACY, CA 95378-0090

LOCATION: 17000 E HIGHWAY 120
RIPON, CA 95366

EQUIPMENT DESCRIPTION:

MODIFICATION OF 218,000 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND WINE STORAGE TANK 2016 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
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. 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, 5.2.1]
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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO



DAVID WARNER, Director of Permit Services

N-956-87-2 : Aug 2 2010 8:51AM - SIONGCOJ : Joint Inspection NOT Required

7. 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, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [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 uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
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, 6.4.2]
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 Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
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 1070, 2201 and 4694]

AUTHORITY TO CONSTRUCT

PERMIT NO: N-956-88-2

ISSUANCE DATE: 08/02/2010

LEGAL OWNER OR OPERATOR: THE WINE GROUP, INC.

MAILING ADDRESS: ATTN: A/P 2827
P O BOX 90
TRACY, CA 95378-0090

LOCATION: 17000 E HIGHWAY 120
RIPON, CA 95366

EQUIPMENT DESCRIPTION:

MODIFICATION OF 218,000 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND WINE STORAGE TANK 2017 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
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. 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, 5.2.1]
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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO



DAVID WARNER, Director of Permit Services

N-956-88-2 : Aug 2 2010 8:51AM - SIONGCOJ : Joint Inspection NOT Required

7. 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, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [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 uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
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, 6.4.2]
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 Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
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 1070, 2201 and 4694]



AUTHORITY TO CONSTRUCT

PERMIT NO: N-956-89-2

ISSUANCE DATE: 08/02/2010

LEGAL OWNER OR OPERATOR: THE WINE GROUP, INC.

MAILING ADDRESS: ATTN: A/P 2827
P O BOX 90
TRACY, CA 95378-0090

LOCATION: 17000 E HIGHWAY 120
RIPON, CA 95366

EQUIPMENT DESCRIPTION:

MODIFICATION OF 217,000 GALLON STAINLESS STEEL WINE STORAGE TANK 2018 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
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. 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, 5.2.1]
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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO


DAVID WARNER, Director of Permit Services

N-956-89-2 : Aug 2 2010 8:51AM - SIONGCOJ : Joint Inspection NOT Required

7. 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, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [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 uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
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, 6.4.2]
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 Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
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 1070, 2201 and 4694]



AUTHORITY TO CONSTRUCT

PERMIT NO: N-956-90-2

ISSUANCE DATE: 08/02/2010

LEGAL OWNER OR OPERATOR: THE WINE GROUP, INC.

MAILING ADDRESS: ATTN: A/P 2827
P O BOX 90
TRACY, CA 95378-0090

LOCATION: 17000 E HIGHWAY 120
RIPON, CA 95366

EQUIPMENT DESCRIPTION:

MODIFICATION OF 217,000 GALLON STAINLESS STEEL WINE STORAGE TANK 2019 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
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. 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, 5.2.1]
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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (209) 557-6400 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

N-956-90-2 : Aug 2 2010 8:51AM - SIONGCOJ : Joint Inspection NOT Required

7. 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, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [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 uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
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, 6.4.2]
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 Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
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 1070, 2201 and 4694]

AUTHORITY TO CONSTRUCT

PERMIT NO: N-956-91-2

ISSUANCE DATE: 08/02/2010

LEGAL OWNER OR OPERATOR: THE WINE GROUP, INC.

MAILING ADDRESS:

ATTN: A/P 2827
P O BOX 90
TRACY, CA 95378-0090

LOCATION:

17000 E HIGHWAY 120
RIPON, CA 95366

EQUIPMENT DESCRIPTION:

MODIFICATION OF 217,000 GALLON STAINLESS STEEL WINE STORAGE TANK 2020 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
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. 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, 5.2.1]
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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (209) 557-6400 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

N-956-91-2 : Afp 2 2010 8:51AM - SIOGCOJ : Joint Inspection NOT Required

7. 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, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [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 uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
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, 6.4.2]
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 Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
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 1070, 2201 and 4694]

AUTHORITY TO CONSTRUCT

PERMIT NO: N-956-92-2

ISSUANCE DATE: 08/02/2010

LEGAL OWNER OR OPERATOR: THE WINE GROUP, INC.

MAILING ADDRESS: ATTN: A/P 2827
P O BOX 90
TRACY, CA 95378-0090

LOCATION: 17000 E HIGHWAY 120
RIPON, CA 95366

EQUIPMENT DESCRIPTION:

MODIFICATION OF 217,000 GALLON STAINLESS STEEL WINE STORAGE TANK 2021 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
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. 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, 5.2.1]
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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (209) 557-6400 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

N-956-92-2 : Aug 2 2010 8 51AM - SIONGCOJ : Joint Inspection NOT Required

7. 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, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [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 uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
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, 6.4.2]
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 Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
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 1070, 2201 and 4694]

AUTHORITY TO CONSTRUCT

PERMIT NO: N-956-93-2

ISSUANCE DATE: 08/02/2010

LEGAL OWNER OR OPERATOR: THE WINE GROUP, INC.

MAILING ADDRESS: ATTN: A/P 2827
P O BOX 90
TRACY, CA 95378-0090

LOCATION: 17000 E HIGHWAY 120
RIPON, CA 95366

EQUIPMENT DESCRIPTION:

MODIFICATION OF 217,000 GALLON STAINLESS STEEL WINE STORAGE TANK 2022 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
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. 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, 5.2.1]
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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO



DAVID WARNER, Director of Permit Services

N-956-93-2 : Akg-2 2010 8:51AM - SIONGCOJ : Joint Inspection NOT Required

7. 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, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [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 uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
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, 6.4.2]
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 Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
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 1070, 2201 and 4694]



AUTHORITY TO CONSTRUCT

PERMIT NO: N-956-94-2

ISSUANCE DATE: 08/02/2010

LEGAL OWNER OR OPERATOR: THE WINE GROUP, INC.

MAILING ADDRESS: ATTN: A/P 2827
P O BOX 90
TRACY, CA 95378-0090

LOCATION: 17000 E HIGHWAY 120
RIPON, CA 95366

EQUIPMENT DESCRIPTION:

MODIFICATION OF 217,000 GALLON STAINLESS STEEL WINE STORAGE TANK 2023 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
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. 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, 5.2.1]
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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO



DAVID WARNER, Director of Permit Services

N-956-94-2 : Aug 2, 2010 8:51AM - SIONGCOJ : Joint Inspection NOT Required

7. 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, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [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 uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
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, 6.4.2]
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 Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
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 1070, 2201 and 4694]



AUTHORITY TO CONSTRUCT

PERMIT NO: N-956-95-2

ISSUANCE DATE: 08/02/2010

LEGAL OWNER OR OPERATOR: THE WINE GROUP, INC.

MAILING ADDRESS: ATTN: A/P 2827
P O BOX 90
TRACY, CA 95378-0090

LOCATION: 17000 E HIGHWAY 120
RIPON, CA 95366

EQUIPMENT DESCRIPTION:

MODIFICATION OF 217,000 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND WINE STORAGE TANK 2025 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
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. 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, 5.2.1]
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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (209) 557-6400 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

NL956-95-2 : Aug 2 2010 8:51AM - SIONGCOJ : Joint Inspection NOT Required

7. 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, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [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 uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
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, 6.4.2]
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 Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
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 1070, 2201 and 4694]



AUTHORITY TO CONSTRUCT

PERMIT NO: N-956-96-2

ISSUANCE DATE: 08/02/2010

LEGAL OWNER OR OPERATOR: THE WINE GROUP, INC.

MAILING ADDRESS: ATTN: A/P 2827
P O BOX 90
TRACY, CA 95378-0090

LOCATION: 17000 E HIGHWAY 120
RIPON, CA 95366

EQUIPMENT DESCRIPTION:

MODIFICATION OF 217,000 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND WINE STORAGE TANK 2026 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
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. 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, 5.2.1]
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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO


DAVID WARNER, Director of Permit Services

N-956-96-2 : Aug 2 2010 8:51AM - SIONGCOJ : Joint Inspection NOT Required

7. 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, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [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 uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
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, 6.4.2]
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 Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
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 1070, 2201 and 4694]



AUTHORITY TO CONSTRUCT

PERMIT NO: N-956-97-2

ISSUANCE DATE: 08/02/2010

LEGAL OWNER OR OPERATOR: THE WINE GROUP, INC.

MAILING ADDRESS:

ATTN: A/P 2827
P O BOX 90
TRACY, CA 95378-0090

LOCATION:

17000 E HIGHWAY 120
RIPON, CA 95366

EQUIPMENT DESCRIPTION:

MODIFICATION OF 217,000 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND WINE STORAGE TANK 2027 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
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. 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, 5.2.1]
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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO



DAVID WARNER, Director of Permit Services

N-956-97-2 : Aug 2 2010 8 52AM - SIONGCOJ : Joint Inspection NOT Required

7. 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, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [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 uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
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, 6.4.2]
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 Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
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 1070, 2201 and 4694]



AUTHORITY TO CONSTRUCT

PERMIT NO: N-956-98-2

ISSUANCE DATE: 08/02/2010

LEGAL OWNER OR OPERATOR: THE WINE GROUP, INC.

MAILING ADDRESS: ATTN: A/P 2827
P O BOX 90
TRACY, CA 95378-0090

LOCATION: 17000 E HIGHWAY 120
RIPON, CA 95366

EQUIPMENT DESCRIPTION:

MODIFICATION OF 217,000 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND WINE STORAGE TANK 2028 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

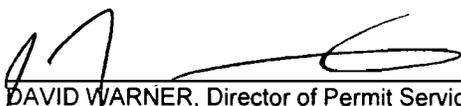
CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
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. 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, 5.2.1]
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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO


DAVID WARNER, Director of Permit Services

N-956-98-2 : Aug 2-2010 8:52AM - SIONGCOJ : Joint Inspection NOT Required

7. 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, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [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 uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
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, 6.4.2]
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 Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
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 1070, 2201 and 4694]



AUTHORITY TO CONSTRUCT

PERMIT NO: N-956-99-2

ISSUANCE DATE: 08/02/2010

LEGAL OWNER OR OPERATOR: THE WINE GROUP, INC.

MAILING ADDRESS: ATTN: A/P 2827
P O BOX 90
TRACY, CA 95378-0090

LOCATION: 17000 E HIGHWAY 120
RIPON, CA 95366

EQUIPMENT DESCRIPTION:

MODIFICATION OF 217,000 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND WINE STORAGE TANK 2029 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
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. 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, 5.2.1]
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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO


DAVID WARNER, Director of Permit Services
N-956-99-2 : Aug 2 2010 8:52AM - SIONGCOJ : Joint Inspection NOT Required

7. 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, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [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 uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
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, 6.4.2]
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 Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
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 1070, 2201 and 4694]



AUTHORITY TO CONSTRUCT

PERMIT NO: N-956-100-2

ISSUANCE DATE: 08/02/2010

LEGAL OWNER OR OPERATOR: THE WINE GROUP, INC.

MAILING ADDRESS: ATTN: A/P 2827
P O BOX 90
TRACY, CA 95378-0090

LOCATION: 17000 E HIGHWAY 120
RIPON, CA 95366

EQUIPMENT DESCRIPTION:

MODIFICATION OF 217,000 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND WINE STORAGE TANK 2030 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
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. 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, 5.2.1]
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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO


DAVID WARNER, Director of Permit Services

N-956-100-2: Aug 2 2010 8:52AM - SIONGCOU : Joint Inspection NOT Required

7. 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, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [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 uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
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, 6.4.2]
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 Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
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 1070, 2201 and 4694]

AUTHORITY TO CONSTRUCT

PERMIT NO: N-956-101-2

ISSUANCE DATE: 08/02/2010

LEGAL OWNER OR OPERATOR: THE WINE GROUP, INC.

MAILING ADDRESS: ATTN: A/P 2827
P O BOX 90
TRACY, CA 95378-0090

LOCATION: 17000 E HIGHWAY 120
RIPON, CA 95366

EQUIPMENT DESCRIPTION:

MODIFICATION OF 217,000 GALLON STAINLESS STEEL WINE STORAGE TANK 2031 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
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. 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, 5.2.1]
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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (209) 557-6400 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

N-956-101-2 : Aug 2 2010 8:52AM - SIONGCOJ : Joint Inspection NOT Required

7. 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, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [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 uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
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, 6.4.2]
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 Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
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 1070, 2201 and 4694]



AUTHORITY TO CONSTRUCT

PERMIT NO: N-956-102-2

ISSUANCE DATE: 08/02/2010

LEGAL OWNER OR OPERATOR: THE WINE GROUP, INC.

MAILING ADDRESS: ATTN: A/P 2827
P O BOX 90
TRACY, CA 95378-0090

LOCATION: 17000 E HIGHWAY 120
RIPON, CA 95366

EQUIPMENT DESCRIPTION:

MODIFICATION OF 217,000 GALLON STAINLESS STEEL WINE STORAGE TANK 2032 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
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. 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, 5.2.1]
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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (209) 557-6400 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

N-956-102-2 : Aug 2 2010 8:52AM - SIONGCOU : Joint Inspection NOT Required

7. 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, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [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 uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
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, 6.4.2]
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 Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
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 1070, 2201 and 4694]



AUTHORITY TO CONSTRUCT

PERMIT NO: N-956-103-2

ISSUANCE DATE: 08/02/2010

LEGAL OWNER OR OPERATOR: THE WINE GROUP, INC.

MAILING ADDRESS: ATTN: A/P 2827
P O BOX 90
TRACY, CA 95378-0090

LOCATION: 17000 E HIGHWAY 120
RIPON, CA 95366

EQUIPMENT DESCRIPTION:

MODIFICATION OF 217,000 GALLON STAINLESS STEEL WINE STORAGE TANK 2033 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
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. 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, 5.2.1]
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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (209) 557-6400 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

N-956-103-2; Aug 2, 2010 8:52AM - SIGNCOU : Joint Inspection NOT Required

7. 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, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [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 uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
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, 6.4.2]
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 Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
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 1070, 2201 and 4694]



AUTHORITY TO CONSTRUCT

PERMIT NO: N-956-104-2

ISSUANCE DATE: 08/02/2010

LEGAL OWNER OR OPERATOR: THE WINE GROUP, INC.

MAILING ADDRESS: ATTN: A/P 2827
P O BOX 90
TRACY, CA 95378-0090

LOCATION: 17000 E HIGHWAY 120
RIPON, CA 95366

EQUIPMENT DESCRIPTION:

MODIFICATION OF 217,000 GALLON STAINLESS STEEL WINE STORAGE TANK 2034 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
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. 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, 5.2.1]
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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO


DAVID WARNER, Director of Permit Services

N-956-104-2 : Aug 2 2010 8:52AM - SIONGCOU : Joint Inspection NOT Required

7. 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, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [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 uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
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, 6.4.2]
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 Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
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 1070, 2201 and 4694]



AUTHORITY TO CONSTRUCT

PERMIT NO: N-956-105-2

ISSUANCE DATE: 08/02/2010

LEGAL OWNER OR OPERATOR: THE WINE GROUP, INC.
MAILING ADDRESS: ATTN: A/P 2827
P O BOX 90
TRACY, CA 95378-0090

LOCATION: 17000 E HIGHWAY 120
RIPON, CA 95366

EQUIPMENT DESCRIPTION:

MODIFICATION OF 217,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2039 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
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. 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, 5.2.1]
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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

N-956-105-2 : Aug 2 2010 8:52AM - SIONGCOJ : Joint Inspection NOT Required

7. 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, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [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 uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
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, 6.4.2]
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 Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
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 1070, 2201 and 4694]



AUTHORITY TO CONSTRUCT

PERMIT NO: N-956-106-2

ISSUANCE DATE: 08/02/2010

LEGAL OWNER OR OPERATOR: THE WINE GROUP, INC.

MAILING ADDRESS: ATTN: A/P 2827
P O BOX 90
TRACY, CA 95378-0090

LOCATION: 17000 E HIGHWAY 120
RIPON, CA 95366

EQUIPMENT DESCRIPTION:

MODIFICATION OF 217,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2040 WITH PRESSURE/VACUUM VALVE. ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
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. 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, 5.2.1]
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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (209) 557-6400 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
N-956-106-2 : Aug 2 2010 8:52AM - SIONGCOJ : Joint Inspection NOT Required

7. 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, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [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 uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
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, 6.4.2]
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 Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
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 1070, 2201 and 4694]



AUTHORITY TO CONSTRUCT

PERMIT NO: N-956-107-2

ISSUANCE DATE: 08/02/2010

LEGAL OWNER OR OPERATOR: THE WINE GROUP, INC.

MAILING ADDRESS: ATTN: A/P 2827
P O BOX 90
TRACY, CA 95378-0090

LOCATION: 17000 E HIGHWAY 120
RIPON, CA 95366

EQUIPMENT DESCRIPTION:

MODIFICATION OF 217,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2041 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
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. 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, 5.2.1]
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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (209) 557-6400 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

N-956-107-2; Aug 2 2010 8:53AM - SIONGCOJ : Joint Inspection NOT Required

7. 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, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [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 uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
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, 6.4.2]
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 Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
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 1070, 2201 and 4694]



AUTHORITY TO CONSTRUCT

PERMIT NO: N-956-108-2

ISSUANCE DATE: 08/02/2010

LEGAL OWNER OR OPERATOR: THE WINE GROUP, INC.

MAILING ADDRESS: ATTN: A/P 2827
P O BOX 90
TRACY, CA 95378-0090

LOCATION: 17000 E HIGHWAY 120
RIPON, CA 95366

EQUIPMENT DESCRIPTION:

MODIFICATION OF 217,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2042 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
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. 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, 5.2.1]
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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (209) 557-6400 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

N-956-108-2 : Aug 2 2010 8:53AM - SIONGCOJ : Joint Inspection NOT Required

7. 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, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [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 uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
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, 6.4.2]
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 Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
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 1070, 2201 and 4694]



AUTHORITY TO CONSTRUCT

PERMIT NO: N-956-109-2

ISSUANCE DATE: 08/02/2010

LEGAL OWNER OR OPERATOR: THE WINE GROUP, INC.

MAILING ADDRESS: ATTN: A/P 2827
P O BOX 90
TRACY, CA 95378-0090

LOCATION: 17000 E HIGHWAY 120
RIPON, CA 95366

EQUIPMENT DESCRIPTION:

MODIFICATION OF 217,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2043 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
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. 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, 5.2.1]
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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO


DAVID WARNER, Director of Permit Services

N-956-109-2 : Aug 2 2010 8:53AM - SIONGCOJ : Joint Inspection NOT Required

7. 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, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [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 uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
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, 6.4.2]
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 Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
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 1070, 2201 and 4694]



AUTHORITY TO CONSTRUCT

PERMIT NO: N-956-110-2

ISSUANCE DATE: 08/02/2010

LEGAL OWNER OR OPERATOR: THE WINE GROUP, INC.

MAILING ADDRESS: ATTN: A/P 2827
P O BOX 90
TRACY, CA 95378-0090

LOCATION: 17000 E HIGHWAY 120
RIPON, CA 95366

EQUIPMENT DESCRIPTION:

MODIFICATION OF 217,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2044 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

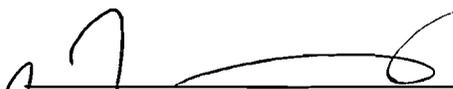
CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
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. 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, 5.2.1]
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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO



DAVID WARNER, Director of Permit Services

N-956-110-2: Aug 2 2010 8:53AM - SJONGCOU : Joint Inspection NOT Required

7. 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, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [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 uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
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, 6.4.2]
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 Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
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 1070, 2201 and 4694]



AUTHORITY TO CONSTRUCT

PERMIT NO: N-956-111-2

ISSUANCE DATE: 08/02/2010

LEGAL OWNER OR OPERATOR: THE WINE GROUP, INC.

MAILING ADDRESS: ATTN: A/P 2827
P O BOX 90
TRACY, CA 95378-0090

LOCATION: 17000 E HIGHWAY 120
RIPON, CA 95366

EQUIPMENT DESCRIPTION:

MODIFICATION OF 217,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2045 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
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. 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, 5.2.1]
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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (209) 557-6400 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

N-956-111-2; Aug 2 2010 8:53AM - SIONGCOJ : Joint Inspection NOT Required

7. 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, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [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 uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
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, 6.4.2]
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 Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
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 1070, 2201 and 4694]



AUTHORITY TO CONSTRUCT

PERMIT NO: N-956-112-2

ISSUANCE DATE: 08/02/2010

LEGAL OWNER OR OPERATOR: THE WINE GROUP, INC.

MAILING ADDRESS:

ATTN: A/P 2827
P O BOX 90
TRACY, CA 95378-0090

LOCATION:

17000 E HIGHWAY 120
RIPON, CA 95366

EQUIPMENT DESCRIPTION:

MODIFICATION OF 217,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2047 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

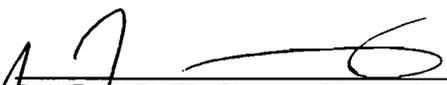
CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
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. 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, 5.2.1]
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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (209) 557-6400 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
N-956-112-2 : Aug 2 2010 8:53AM - SIONGCOJ : Joint Inspection NOT Required

7. 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, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [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 uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
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, 6.4.2]
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 Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
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 1070, 2201 and 4694]



AUTHORITY TO CONSTRUCT

PERMIT NO: N-956-113-2

ISSUANCE DATE: 08/02/2010

LEGAL OWNER OR OPERATOR: THE WINE GROUP, INC.

MAILING ADDRESS: ATTN: A/P 2827
P O BOX 90
TRACY, CA 95378-0090

LOCATION: 17000 E HIGHWAY 120
RIPON, CA 95366

EQUIPMENT DESCRIPTION:

MODIFICATION OF 217,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2048 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

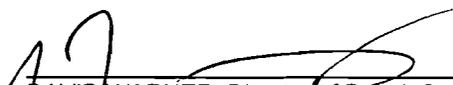
CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
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. 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, 5.2.1]
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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO



DAVID WARNER, Director of Permit Services
N-956-113-2 Aug 2 2010 8:53AM - SIOINGCOJ : Joint Inspection NOT Required

7. 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, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [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 uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
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, 6.4.2]
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 Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
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 1070, 2201 and 4694]



AUTHORITY TO CONSTRUCT

PERMIT NO: N-956-114-2

ISSUANCE DATE: 08/02/2010

LEGAL OWNER OR OPERATOR: THE WINE GROUP, INC.

MAILING ADDRESS: ATTN: A/P 2827
P O BOX 90
TRACY, CA 95378-0090

LOCATION: 17000 E HIGHWAY 120
RIPON, CA 95366

EQUIPMENT DESCRIPTION:

MODIFICATION OF 217,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2049 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
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. 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, 5.2.1]
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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO


 DAVID WARNER, Director of Permit Services
N-956-114-2; Aug 2, 2010 8:53AM - SIONGCOJ : Joint Inspection NOT Required

7. 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, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [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 uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
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, 6.4.2]
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 Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
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 1070, 2201 and 4694]



AUTHORITY TO CONSTRUCT

PERMIT NO: N-956-115-2

ISSUANCE DATE: 08/02/2010

LEGAL OWNER OR OPERATOR: THE WINE GROUP, INC.

MAILING ADDRESS: ATTN: A/P 2827
P O BOX 90
TRACY, CA 95378-0090

LOCATION: 17000 E HIGHWAY 120
RIPON, CA 95366

EQUIPMENT DESCRIPTION:

MODIFICATION OF 350,000 GALLON STAINLESS STEEL WINE STORAGE TANK 3001 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
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. 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, 5.2.1]
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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO


DAVID WARNER, Director of Permit Services

7. 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, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [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 uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
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, 6.4.2]
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 Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
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 1070, 2201 and 4694]



AUTHORITY TO CONSTRUCT

PERMIT NO: N-956-116-2

ISSUANCE DATE: 08/02/2010

LEGAL OWNER OR OPERATOR: THE WINE GROUP, INC.

MAILING ADDRESS: ATTN: A/P 2827
P O BOX 90
TRACY, CA 95378-0090

LOCATION: 17000 E HIGHWAY 120
RIPON, CA 95366

EQUIPMENT DESCRIPTION:

MODIFICATION OF 350,000 GALLON STAINLESS STEEL WINE STORAGE TANK 3002 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
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. 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, 5.2.1]
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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO


DAVID WARNER, Director of Permit Services

N-956-116-2 Aug 2 2010 8:54AM - SIONGCOU : Joint Inspection NOT Required

7. 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, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [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 uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
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, 6.4.2]
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 Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
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 1070, 2201 and 4694]



AUTHORITY TO CONSTRUCT

PERMIT NO: N-956-117-2

ISSUANCE DATE: 08/02/2010

LEGAL OWNER OR OPERATOR: THE WINE GROUP, INC.

MAILING ADDRESS: ATTN: A/P 2827
P O BOX 90
TRACY, CA 95378-0090

LOCATION: 17000 E HIGHWAY 120
RIPON, CA 95366

EQUIPMENT DESCRIPTION:

MODIFICATION OF 350,000 GALLON STAINLESS STEEL WINE STORAGE TANK 3003 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
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. 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, 5.2.1]
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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (209) 557-6400 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

N-956-117-2 : Aug 2 2010 8:54AM - SIONGCOJ : Joint Inspection NOT Required

7. 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, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [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 uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
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, 6.4.2]
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 Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
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 1070, 2201 and 4694]



AUTHORITY TO CONSTRUCT

PERMIT NO: N-956-118-2

ISSUANCE DATE: 08/02/2010

LEGAL OWNER OR OPERATOR: THE WINE GROUP, INC.

MAILING ADDRESS:

ATTN: A/P 2827
P O BOX 90
TRACY, CA 95378-0090

LOCATION:

17000 E HIGHWAY 120
RIPON, CA 95366

EQUIPMENT DESCRIPTION:

MODIFICATION OF 323,000 GALLON GLASS LINED WINE STORAGE TANK 3004 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
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. 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, 5.2.1]
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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (209) 557-6400 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

N-956-118-2 : Aug 2 2010 8:54AM - SIONGCOJ : Joint Inspection NOT Required

7. 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, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [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 uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
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, 6.4.2]
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 Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
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 1070, 2201 and 4694]



AUTHORITY TO CONSTRUCT

PERMIT NO: N-956-119-2

ISSUANCE DATE: 08/02/2010

LEGAL OWNER OR OPERATOR: THE WINE GROUP, INC.

MAILING ADDRESS:

ATTN: A/P 2827
P O BOX 90
TRACY, CA 95378-0090

LOCATION:

17000 E HIGHWAY 120
RIPON, CA 95366

EQUIPMENT DESCRIPTION:

MODIFICATION OF 323,000 GALLON GLASS LINED WINE STORAGE TANK 3005 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
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. 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, 5.2.1]
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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO


DAVID WARNER, Director of Permit Services

N-956-119-2: Aug 2 2010 8:54AM - SIONGCOU : Joint Inspection NOT Required

7. 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, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [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 uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
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, 6.4.2]
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 Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
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 1070, 2201 and 4694]



AUTHORITY TO CONSTRUCT

PERMIT NO: N-956-120-2

ISSUANCE DATE: 08/02/2010

LEGAL OWNER OR OPERATOR: THE WINE GROUP, INC.

MAILING ADDRESS: ATTN: A/P 2827
P O BOX 90
TRACY, CA 95378-0090

LOCATION: 17000 E HIGHWAY 120
RIPON, CA 95366

EQUIPMENT DESCRIPTION:

MODIFICATION OF 323,000 GALLON GLASS LINED WINE STORAGE TANK 3006 WITH PRESSURE/VACUUM VALVE:
ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE
FERMENTATION AND STORAGE TANK

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
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. 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, 5.2.1]
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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

YOU **MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (209) 557-6400 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

N-956-120-2: Aug 2 2010 8:54AM - SIONGCOJ : Joint Inspection NOT Required

7. 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, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [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 uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
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, 6.4.2]
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 Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
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 1070, 2201 and 4694]



AUTHORITY TO CONSTRUCT

PERMIT NO: N-956-121-2

ISSUANCE DATE: 08/02/2010

LEGAL OWNER OR OPERATOR: THE WINE GROUP, INC.

MAILING ADDRESS: ATTN: A/P 2827
P O BOX 90
TRACY, CA 95378-0090

LOCATION: 17000 E HIGHWAY 120
RIPON, CA 95366

EQUIPMENT DESCRIPTION:

MODIFICATION OF 323,000 GALLON GLASS LINED WINE STORAGE TANK 3007 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
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. 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, 5.2.1]
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, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO



DAVID WARNER, Director of Permit Services
N-956-121-2: Aug 2 2010 8:54AM - SIONGCOJ : Joint Inspection NOT Required