



OCT 28 2010

Michael Donich
The Wine Group LLC dba Almaden-Madera
22004 Road 24
Madera, CA 93638

**Re: Notice of Preliminary Decision - Title V Permit Renewal
District Facility # C-1353
Project # C-1092043**

Dear Mr. Donich:

Enclosed for your review and comment is the District's analysis of the application to renew the Federally Mandated Operating Permit for The Wine Group LLC dba Almaden-Madera for its wine production, 22004 Rd 24, Madera, California.

The notice of preliminary decision for this project will be published approximately three days from the date of this letter. Please submit your written comments on this project within the 30-day comment period which begins on the date of publication of the public notice.

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

Sincerely,

David Warner
Director of Permit Services

Attachments

C: Juscelino Siongco, Permit Services Engineer

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
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Southern Region
34946 Flyover Court
Bakersfield, CA 93308-9725
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OCT 28 2010

Gerardo C. Rios, Chief
Permits Office (AIR-3)
U.S. EPA - Region IX
75 Hawthorne St.
San Francisco, CA 94105

**Re: Notice of Preliminary Decision – Title V Permit Renewal
District Facility # C-1353
Project # C-1092043**

Dear Mr. Rios:

Enclosed for your review and comment is the District's analysis of the application to renew the Federally Mandated Operating Permit for The Wine Group LLC dba Almaden-Madera for its wine production, 22004 Rd 24, Madera, California.

The notice of preliminary decision for this project will be published approximately three days from the date of this letter. Please submit your written comments on this project within the 45-day comment period which begins on the date of publication of the public notice.

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

Sincerely,

David Warner
Director of Permit Services

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OCT 28 2010

Mike Tollstrup, Chief
Project Assessment Branch
Air Resources Board
P O Box 2815
Sacramento, CA 95812-2815

**Re: Notice of Preliminary Decision - Title V Permit Renewal
District Facility # C-1353
Project # C-1092043**

Dear Mr. Tollstrup:

Enclosed for your review and comment is the District's analysis of the application to renew the Federally Mandated Operating Permit for The Wine Group LLC dba Almaden-Madera for its wine production, 22004 Rd 24, Madera, California.

The notice of preliminary decision for this project will be published approximately three days from the date of this letter. Please submit your written comments on this project within the 30-day comment period which begins on the date of publication of the public notice.

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

Sincerely,

David Warner
Director of Permit Services

Attachments
C: Juscelino Siongco, Permit Services Engineer

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Fresno Bee

**NOTICE OF PRELIMINARY DECISION
FOR THE PROPOSED RENEWAL OF
THE FEDERALLY MANDATED OPERATING PERMIT**

NOTICE IS HEREBY GIVEN that the San Joaquin Valley Air Pollution Control District solicits public comment on the proposed renewal of the Federally Mandated Operating Permit to The Wine Group LLC dba Almaden-Madera for its wine production, 22004 Rd 24, Madera, California.

The District's analysis of the legal and factual basis for this proposed action, project #C-1092043, is available for public inspection at http://www.valleyair.org/notices/public_notices_idx.htm and the District office at the address below. There are no emission changes associated with this proposed action. This will be the public's only opportunity to comment on the specific conditions of the proposed renewal of the Federally Mandated Operating permit. If requested by the public, the District will hold a public hearing regarding issuance of this renewed permit. For additional information, please contact Mr. Jim Swaney, Permit Services Manager, at (559) 230-5900. Written comments on the proposed renewed permit must be submitted within 30 days of the publication date of this notice to DAVID WARNER, DIRECTOR OF PERMIT SERVICES, SAN JOAQUIN VALLEY AIR POLLUTION CONTROL DISTRICT, 1990 E. GETTYSBURG AVE, FRESNO, CALIFORNIA 93726-0244.

**SAN JOAQUIN VALLEY
AIR POLLUTION CONTROL DISTRICT**

**Proposed Title V Permit Renewal Evaluation
The Wine Group LLC dba Almaden-Madera
C-1353**

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TITLE V PERMIT RENEWAL EVALUATION
Wine Production

Engineer: Juscelino Siongco
Date: September 7, 2010

Facility Number: C-1353
Facility Name: The Wine Group LLC dba Almaden-Madera
Mailing Address: 22004 Road 24
Madera, CA 93638

Contact Name: Michael Donich
Phone: (559)662-9009

Responsible Official: Michael Donich
Title: Plant Manager

Project # : C-1092043
Deemed Complete: May 5, 2009

I. PROPOSAL

The Wine Group LLC dba Almaden-Madera was issued a Title V permit on November 30, 2004. As required by District Rule 2520, the applicant is requesting a permit renewal. The existing Title V permit shall be reviewed and modified to reflect all applicable District and federal rules updated, removed, or added since the issuance of the initial Title V permit.

The purpose of this evaluation is to provide the legal and factual basis for all updated applicable requirements and to determine if the facility will comply with these updated requirements. It also specifically identifies all additions, deletions, and/or changes made to permit conditions or equipment descriptions.

II. FACILITY LOCATION

The Wine Group LLC dba Almaden-Madera is located at 22004 Road 24, Madera, CA.

III. EQUIPMENT LISTING

A detailed facility printout listing all permitted equipment at the facility is included as Attachment C.

IV. GENERAL PERMIT TEMPLATE USAGE

The applicant does not propose to use any model general permit templates.

V. SCOPE OF EPA AND PUBLIC REVIEW

Certain segments of the proposed Renewed Operating Permit may be based on model general permit templates that have been previously subject to EPA and public review. The terms and conditions from the model general permit templates included in the proposed permit are not subject to further EPA and public review.

For permit applications utilizing model general permit templates, public and agency comments on the District's proposed actions are limited to the applicant's eligibility for model general permit template, applicable requirements not covered by the model general permit template, and the applicable procedural requirements for issuance of Title V Operating Permits.

The applicant is not requesting any model general permit templates. Therefore, all federally enforceable conditions in this current Title V permit will be subject to EPA and public review.

VI. FEDERALLY ENFORCEABLE REQUIREMENTS

A. Rules Updated

- District Rule 2020, Exemptions
(amended September 21, 2006 ⇒ amended December 20, 2007)
- District Rule 2201, New and Modified Stationary Source Review Rule
(amended September 21, 2006 ⇒ amended December 18, 2008)
- District Rule 4101, Visible Emissions
(amended November 15, 2001 ⇒ amended February 17, 2005)
- District Rule 4306, Boilers, Steam Generators, and Process Heaters—Phase 3 (amended March 17, 2005 ⇒ amended October 16, 2008)

- District Rule 4601, Architectural Coatings
(amended October 31, 2001 ⇒ amended December 17, 2009)
- District Rule 4702, Internal Combustion Engines–Phase 2
(amended April 20, 2006 ⇒ amended January 18, 2007)
- District Rule 8011, General Requirements
(adopted November 15, 2001 ⇒ amended August 19, 2004)
- District Rule 8021, Construction, Demolition, Excavation, Extraction, and Other Earthmoving Activities
(adopted November 15, 2001 ⇒ amended August 19, 2004)
- District Rule 8031, Bulk Materials
(adopted November 15, 2001 ⇒ amended August 19, 2004)
- District Rule 8041, Carryout and Trackout
(adopted November 15, 2001 ⇒ amended August 19, 2004)
- District Rule 8051, Open Areas
(adopted November 15, 2001 ⇒ amended August 19, 2004)
- District Rule 8061, Paved and Unpaved Roads
(adopted November 15, 2001 ⇒ amended August 19, 2004)
- District Rule 8071, Unpaved Vehicle/Equipment Traffic Areas
(adopted November 15, 2001 ⇒ amended September 16, 2004)
- 40 CFR Part 60, Subpart Dc, Standards of Performance for Small Industrial-Commercial-Institutional Steam Generating Units
(amended January 28, 2009)
- 40 CFR Part 63, Subpart ZZZZ, National Emissions Standards for Hazardous Air Pollutants for Stationary Reciprocating Internal Combustion Engines (amended January 18, 2008)
- 40 CFR Part 82, Subpart B, Stratospheric Ozone
(amended November 9, 2007)
- 40 CFR Part 82, Subpart F, Stratospheric Ozone
(amended June 8, 2008)

B. Rules Not Updated

- District Rule 1081, Source Sampling (amended December 16, 1993)
- District Rule 1100, Equipment Breakdown (amended December 17, 1992)
- District Rule 1160, Emission Statements (adopted November 18, 1992)
- District Rule 2010, Permits Required (amended December 17, 1992)
- District Rule 2031, Transfer of Permits (amended December 17, 1992)
- District Rule 2040, Applications (amended December 17, 1992)
- District Rule 2070, Standards for Granting Applications (amended December 17, 1992)
- District Rule 2080, Conditional Approval (amended December 17, 1992)
- District Rule 2520, Federally Mandated Operating Permits (amended June 21, 2001)
- District Rule 4201, Particulate Matter Concentration (amended December 17, 1992)
- District Rule 4202, Particulate Matter - Emission Rate (amended December 17, 1992)
- District Rule 4305, Boilers, Steam Generators, and Process Heaters—Phase 2 (amended August 21, 2003)
- District Rule 4801, Sulfur Compounds (amended December 17, 1992)
- 40 CFR Part 60, Subpart IIII, Standards of Performance for Stationary Compression Ignition Internal Combustion Engines
- 40 CFR Part 61, Subpart M, National Emission Standard for Asbestos

VII. REQUIREMENTS NOT FEDERALLY ENFORCEABLE

For each Title V source, the District issues a single permit that contains the Federally Enforceable requirements, as well as the District-only requirements. The District-only requirements are not a part of the Title V Operating Permits.

The terms and conditions that are part of the facility's Title V permit are designated as "Federally Enforceable Through Title V Permit."

For this facility, the following are not federally enforceable and will not be discussed in further detail:

A. District Rule 4102, Nuisance

1. C-1353-0-2 – Facility-Wide Requirements
 - Condition 42 on the proposed permit is based on this rule.
2. C-1353-1-6 – 8.49 MMBtu/hr Kewanee Model H3S-200 GO2 Natural Gas-Fired Boiler
 - Condition 2 from the current permit is removed since the condition is a duplicate of condition 42 of the facility-wide requirements.
3. C-1353-2-8 – 16.8 MMBtu/hr Kewanee Model H3S-400-GO Natural Gas-Fired Boiler
 - Condition 2 from the current permit is removed since the condition is a duplicate of condition 42 of the facility-wide requirements.
4. C-1353-352-1 – 140 Bhp John Deere Diesel-Fired Emergency IC Engine Powering a Firewater Pump
 - Condition 1 from the current permit is removed since the condition is a duplicate of condition 42 of the facility-wide requirements.
 - Condition 4 on the proposed permit is based on this rule.
5. C-1353-353-1 – 140 Bhp John Deere Diesel-Fired Emergency IC Engine Powering a Firewater Pump
 - Condition 1 from the current permit is removed since the condition is a duplicate of condition 42 of the facility-wide requirements.
 - Condition 4 on the proposed permit is based on this rule.

B. District Rule 4694, Wine Fermentation and Storage Tanks (adopted December 15, 2005)

1. C-1353-16-1 through -20-1, -24-1, -25-1, -28-1 through -324-1, and -351-1, Stainless Steel Fermentation/Storage Tanks with Pressure/Vacuum Valve
 - Conditions 1 through 5 of the requirements for these permit units are based on this rule and are not Federally Enforceable through Title V.
2. C-1353-325-1 through -350-1, Wood Wine Storage Tanks
 - Condition 1 of the requirements for these permit units is based on this rule and is not Federally Enforceable through Title V.

VIII. PERMIT REQUIREMENTS

The purpose of this evaluation is to review changes to federally enforceable requirements; therefore, this compliance section will only address rules that have been amended or added since the issuance of the initial Title V permit.

A. District Rule 2020 - Exemptions

District Rule 2020 lists equipment which are specifically exempt from obtaining permits and specifies recordkeeping requirements to verify such exemptions. The amendments to this rule do not have any affect on current permit requirements and will therefore not be addressed in this evaluation.

B. District Rule 2201 - New and Modified Stationary Source Review Rule

District Rule 2201 has been amended since this facility's initial Title V permit was issued. This Title V permit renewal does not constitute a modification per section 3.26, defined as an action including at least one of the following items:

- 1) Any change in hours of operation, production rate, or method of operation of an existing emissions unit, which would necessitate a change in permit conditions.
- 2) Any structural change or addition to an existing emissions unit which would necessitate a change in permit conditions. Routine replacement shall not be considered to be a structural change.
- 3) An increase in emissions from an emissions unit caused by a modification of the Stationary Source when the emissions unit is not subject to a daily emissions limitation.

- 4) Addition of any new emissions unit which is subject to District permitting requirements.
- 5) A change in a permit term or condition proposed by an applicant to obtain an exemption from an applicable requirement to which the source would otherwise be subject.

Therefore, the updated requirements of this rule are not applicable at this time.

C. District Rule 4101 - Visible Emissions

District Rule 4101 prohibits the discharge of any air contaminant for a period or periods aggregating more than 3 minutes in any one hour which is as dark or darker in shade as that designated as No. 1 on the Ringelmann Chart; or is of such opacity as to obscure an observer's view to a degree equal to or greater than the smoke described in Section 5.1 of Rule 4101. The rule was amended in February 17, 2005.

1. C-1353-0-2 – Facility-Wide Requirements

- Condition 22 on the proposed permit assures compliance with the requirements of this rule.

2. C-1353-1-6 – 8.49 MMBtu/hr Kewanee Model H3S-200 GO2 Natural Gas-Fired Boiler

- Condition 3 from the current permit is removed since the condition is a duplicate of condition 22 of the facility-wide requirements.

3. C-1353-2-8 – 16.8 MMBtu/hr Kewanee Model H3S-400-GO Natural Gas-Fired Boiler

- Condition 3 from the current permit is removed since the condition is a duplicate of condition 22 of the facility-wide requirements.

4. C-1353-352-1 – 140 Bhp John Deere Diesel-Fired Emergency IC Engine Powering a Firewater Pump

- Condition 3 from the current permit is removed since the condition is a duplicate of condition 22 of the facility-wide requirements.

5. C-1353-353-1 – 140 Bhp John Deere Diesel-Fired Emergency IC Engine Powering a Firewater Pump

- Condition 3 from the current permit is removed since the condition is a duplicate of condition 22 of the facility-wide requirements.

D. District Rule 4306 – Boilers, Steam Generators, and Process Heaters – Phase 3

This rule applies to any boiler, steam generator or process heater, with a rated heat input greater than 5 million Btu per hour that is fired with gaseous and/or liquid fuels. This rule was amended in October 16, 2008.

Section 5.1 requires that NO_x and CO emissions shall not exceed the limits specified in Table 1. For units with a rated heat input equal to or less than 20.0 MMBtu/hr (Table 1 Category A), NO_x and CO emissions shall not exceed 15 ppmv and 400 ppmv, respectively. Units emissions, limited to an annual heat input of 9 billion Btu/year to 30 billion Btu/year (Table 1, Category H), shall not exceed 30 ppmv NO_x per year and 400 ppmv CO per year.

Section 5.3 states that emission limits shall not apply during start-up or shutdown provided an operator complies with the requirements that the duration of each start-up or each shutdown shall not exceed two hours, the emission control system shall be in operation and emissions shall be minimized insofar as technologically feasible during start-up or shutdown, and an operator may submit an application for a permit condition to allow more than two hours for each start-up or each shutdown provided the operator meets all of the conditions specified in Sections 5.3.3.1 through 5.3.3.3.

Section 5.4 requires that operators of any unit subject to the applicable emission limits of the rule shall install and maintain an operational APCO approved Continuous Emissions Monitoring System (CEMS) for NO_x, CO, and oxygen, or implement an APCO-approved Alternate Monitoring System. The operator of any Category H units shall install and maintain an operational non-resettable, totalizing mass or volumetric flow meter in each fuel line to each unit.

Section 6.1 requires that records required by Sections 6.1.1 through 6.1.4 shall be maintained for five calendar years and shall be made available to the APCO upon request.

Section 6.2 identifies the applicable test methods.

Section 6.3 requires that units subject to the requirements in Sections 5.1 or 5.2.3 shall be source tested to determine compliance with the applicable emission limits at least once every 12 months.

The following permit requirements ensure compliance with this rule:

1. C-1353-1-6 – 8.49 MMBtu/hr Kewanee Model H3S-200 GO2 Natural Gas-Fired Boiler
 - Conditions 4 through 12 assure compliance with the requirements of this rule.
2. C-1353-2-8 – 16.8 MMBtu/hr Kewanee Model H3S-400-GO Natural Gas-Fired Boiler
 - Conditions 3, 5 through 20, and 22 assure compliance with the requirements of this rule.

E. District Rule 4702 - Internal Combustion Engines–Phase 2

This rule limits emissions of nitrogen oxides (NO_x), carbon monoxide (CO), and volatile organic compounds (VOC) from internal combustion (IC) engines. The rule was amended in January 18, 2007.

1. C-1353-352-1 – 140 Bhp John Deere Diesel-Fired Emergency IC Engine Powering a Firewater Pump
 - Conditions 2, 8, 9, 10, and 11 on the proposed permit assure compliance with this rule.
2. C-1353-353-1 – 140 Bhp John Deere Diesel-Fired Emergency IC Engine Powering a Firewater Pump
 - Conditions 2, 8, 9, 10, and 11 on the proposed permit assure compliance with this rule.

F. District Rule 4601 - Architectural Coatings

This rule limits the emissions of VOCs from architectural coatings. It requires limiting the application of any architectural coating to no more than what is listed in the Table of Standards (Section 5.0). The rule was amended in December 17, 2009.

1. C-1353-0-2 – Facility-Wide Requirements

- Conditions 23, 24, and 25 on the proposed permit assure compliance with this rule.

G. District Rule 8011 - General Requirements

The provisions of this rule are applicable to specified outdoor fugitive dust sources. The definitions, exemptions, requirements, administrative requirements, recordkeeping requirements, and test methods set forth in this rule are applicable to all Rules under Regulation VIII (Fugitive PM10 Prohibitions) of the Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. The rule was amended in August 19, 2004.

1. C-1353-0-2 – Facility-Wide Requirements

- Conditions 29 through 34 on the proposed permit assure compliance with this rule.

H. District Rule 8021 - Construction, Demolition, Excavation, Extraction, and Other Earthmoving Activities

The purpose of this rule is to limit fugitive dust emissions from construction, demolition, excavation, extraction, and other earthmoving activities. The rule was amended in August 19, 2004.

This rule applies to any construction, demolition, excavation, extraction, and other earthmoving activities, including, but not limited to, land clearing, grubbing, scraping, travel on site, and travel on access roads to and from the site. This rule also applies to the construction of new landfill disposal sites or modification to existing landfill disposal sites prior to commencement of landfilling activities.

Section 5.0 requires that no person shall perform any construction, demolition, excavation, extraction, or other earthmoving activities unless the appropriate requirements in sections 5.1 and 5.2 are sufficiently implemented to limit VDE to 20% opacity. In addition to the requirements of this rule, a person shall comply with all other applicable requirements of Regulation VIII.

1. C-1353-0-2 – Facility-Wide Requirements

- Condition 29 on the proposed permit assures compliance with this rule.

I. District Rule 8031 - Bulk Materials

The purpose of this rule is to limit fugitive dust emissions from the outdoor handling, storage, and transport of bulk materials. The rule was amended in August 19, 2004.

This rule applies to the outdoor handling, storage, and transport of any bulk material.

Section 5.0 requires that no person shall perform any outdoor handling, storage, and transport of bulk materials unless the appropriate requirements in Table 8031-1 of this rule are sufficiently implemented to limit VDE to 20% opacity or to comply with the conditions for a stabilized surface as defined in Rule 8011. In addition to the requirements of this rule, a person shall comply with all other applicable requirements of Regulation VIII.

1. C-1353-0-2 – Facility-Wide Requirements

- Condition 30 on the proposed permit assures compliance with this rule.

J. District Rule 8041 - Carryout and Trackout

The purpose of this rule is to limit fugitive dust emissions from carryout and trackout. The rule was amended in August 19, 2004.

This rule applies to all sites that are subject to Rules 8021 (Construction, Demolition, Excavation, Extraction, and other Earthmoving Activities), 8031 (Bulk Materials), and 8071 (Unpaved Vehicle and Equipment Traffic Areas) where carryout or trackout has occurred or may occur.

Section 5.0 requires that an owner/operator shall sufficiently prevent or cleanup carryout and trackout as specified in sections 5.1 through 5.8. In addition to the requirements of this rule, a person shall comply with all other applicable requirements of Regulation VIII. The use of blower devices, or dry rotary brushes or brooms, for removal of carryout and trackout on public roads is expressly prohibited. The removal of carryout and trackout from paved public roads does not exempt an owner/operator from obtaining state

or local agency permits which may be required for the cleanup of mud and dirt on paved public roads.

1. C-1353-0-2 – Facility-Wide Requirements

- Condition 31 on the proposed permit assures compliance with this rule.

K. District Rule 8051 - Open Areas

The purpose of this rule is to limit fugitive dust emissions from open areas. The rule was amended in August 19, 2004.

This rule applies to any open area having 3.0 acres or more of disturbed surface area that has remained undeveloped, unoccupied, unused, or vacant for more than seven days.

Section 5.0 requires that whenever open areas are disturbed or vehicles are used in open areas, the owner/operator shall implement one or a combination of control measures indicated in Table 8051-1 to comply with the conditions of a stabilized surface at all times and to limit VDE to 20% opacity. In addition to the requirements of this rule, a person shall comply with all other applicable requirements of Regulation VIII.

1. C-1353-0-2 – Facility-Wide Requirements

- Condition 32 on the proposed permit assures compliance with this rule.

L. District Rule 8061 - Paved and Unpaved Roads

The purpose of this rule is to limit fugitive dust emissions from paved and unpaved roads by implementing control measures and design criteria. The rule was amended in August 19, 2004.

This rule applies to any new or existing public or private paved or unpaved road, road construction project, or road modification project.

1. C-1353-0-2 – Facility-Wide Requirements

- Condition 33 on the proposed permit assures compliance with this rule.

M. District Rule 8071 - Unpaved Vehicle/Equipment Traffic Area

The purpose of this rule is to limit fugitive dust emissions from unpaved vehicle and equipment traffic areas by implementing control measures and design criteria. The rule was amended in September 16, 2004.

This rule applies to any unpaved vehicle/equipment traffic area of 1.0 acre or larger.

1. C-1353-0-2 – Facility-Wide Requirements

- Condition 34 on the proposed permit assures compliance with this rule.

P. 40 CFR Part 60, Subpart Dc, Standards of Performance for Small Industrial-Commercial-Institutional Steam Generating Units

Subpart Dc applies to steam generating units for which construction, modification, or reconstruction is commenced after June 9, 1989 and that has a maximum design heat input capacity of 100 million Btu per hour or less, but greater than or equal to 10 million Btu per hour. This rule was amended in January 28, 2009.

Permit units C-1353-1 and C-1353-2 were installed in 1976 and 1984, respectively, and are not subject to this rule.

N. 40 CFR Part 82, Subpart B and F, Stratospheric Ozone

These regulations apply to servicing motor vehicles when this service involves the ozone-depleting refrigerant in the motor vehicle air conditioner (MVAC). Sections of these regulations were amended in 2004 and 2008.

1. C-1353-0-2 – Facility-Wide Requirements

- Conditions 27 and 28 on the proposed permit assure compliance with this rule.

O. 40 CFR Part 60, Subpart IIII, Standards of Performance for Stationary Compression Ignition Internal Combustion Engines

This subpart applies to owners and operators of stationary compression ignition (CI) internal combustion engines (ICE) that commences construction after July 11, 2005 where the stationary CI ICE are (1) manufactured after

April 1, 2006 and are not fire pump engines, or manufactured as a certified National Fire Protection Association (NFPA) fire pump engine after July 1, 2006.

Permit units C-1353-352 and C-1353-353 are certified NFPA fire pumps (<30 liters/cylinder) installed new after July 1, 2006 and are subject to this subpart.

§60.4205 – Owners and operators of fire pump engines with a displacement of less than 30 liters per cylinder must comply with the emission standards in table 4 of this subpart, for all pollutants. Table 4 emission standards for fire pump engines (2009 and earlier) with $100 \leq$ maximum bhp \leq 175 are 7.8 g-NO_x/bhp-hr, 3.7 g-CO/bhp-hr, and 0.6 g-PM₁₀/bhp-hr.

§60.4206 – Owners and operators must operate and maintain stationary CI ICE according to the manufacturer's written instructions or procedures developed by the owner or operator that are approved by the engine manufacturer, over the entire life of the engine.

§60.4207 – Owners and operators of stationary CI ICE with a displacement of less than 30 liters per cylinder that use diesel fuel must use diesel fuel that meets the requirements of 40 CFR 80.510(b) for nonroad diesel fuel.

§60.4209 – Owners and operators of an emergency stationary CI ICE must install a non-resettable hour meter on the engine.

§60.4211 – Owners and operators must operate and maintain the stationary CI ICE according to the manufacturer's written instructions or procedures developed by the owner or operator that are approved by the engine manufacturer. Owners and operator of a CI fire pump engine manufactured prior to the model years in table 3 (2010 for these permit units, $100 \leq$ bhp \leq 175) must comply with the emission standards specified in §60.4205(c) and must demonstrate compliance according to one of the methods specified: (1) purchase an engine certified according to 40 CFR part 89 or 40 CFR part 94, as applicable, (2) keep records of performance test results for each pollutant for a test conducted on a similar engine, (3) keep records of engine manufacturer data indicating compliance with the standards, (4) keep records of control device vendor data indicating compliance with the standards, or (5) conduct an initial performance test to demonstrate compliance with the emission standards according to the requirements specified in §60.4212, as applicable.

1. C-1353-352-1 - 140 Bhp John Deere Diesel-Fired Emergency IC Engine Powering a Firewater Pump

- Conditions 2, 5, 6, 7, and 11 on the proposed permit assure compliance with this rule.

2. C-1353-353-1 - 140 Bhp John Deere Diesel-Fired Emergency IC Engine Powering a Firewater Pump

- Conditions 2, 5, 6, 7, and 11 on the proposed permit assure compliance with this rule.

P. 40 CFR Part 63, Subpart ZZZZ, National Emissions Standards for Hazardous Air Pollutants for Stationary Reciprocating Internal Combustion Engines

This subpart establishes national emission limitations and operating limitations for hazardous air pollutants (HAP) emitted from stationary reciprocating internal combustion engines (RICE) located at major and area sources of HAP emissions.

The facility is not a major or area source of HAP emissions and is not subject to this subpart.

O. 40 CFR Part 64-CAM

40 CFR Part 64 requires Compliance Assurance Monitoring (CAM) for units that meet the following three criteria:

- a) the unit must have an emission limit for the pollutant;
- b) the unit must have add-on controls for the pollutant; these are devices such as flue gas recirculation (FGR), baghouses, and catalytic oxidizers; and
- c) the unit must have a pre-control potential to emit of greater than the major source thresholds.

1. C-1353-1-6 – 8.49 MMBtu/hr Kewanee Model H3S-200 GO2 Natural Gas-Fired Boiler

This permit unit does not have add-on controls for any pollutant that would cause the unit to be subject to this requirement. Therefore, CAM is not required.

2. C-1353-2-8 – 16.8 MMBtu/hr Kewanee Model H3S-400-GO Natural Gas-Fired Boiler

This permit unit has emissions limits for SO_x, PM₁₀, CO, and VOC but it does not have add-on controls for these criteria pollutants. Therefore, this permit unit is not subject to CAM for SO_x, PM₁₀, CO, and VOC.

This permit may be subject to CAM for NO_x since there is a NO_x limit, and it has add-on controls in the form of FGR. However, the pre-control NO_x potential to emit is less than the major source threshold of 50,000 pounds NO_x/year as shown below. Therefore, this unit is not subject to CAM.

The natural gas controlled-low NO_x emission factor is 50 lb/MMscf or 0.049 lb/MMBtu (AP-42, 1.4-5, July 1998). The unit's heat input is limited by permit condition to 30 billion Btu per calendar year.

$$0.049 \text{ lb NO}_x/\text{MMBtu} \times 30,000 \text{ MMBtu/year} = 1,470 \text{ lbs NO}_x/\text{year}$$

3. C-1353-16-1 through -20-1, -24-1, -25-1, -28-1 through -324-1, and -351-1, Stainless Steel Fermentation/Storage Tanks with Pressure/Vacuum Valve

These fermentation/storage tanks do not have any emissions limits or add-on controls for any pollutant that would cause the unit to be subject to this requirement. Therefore, CAM is not required.

4. C-1353-325-1 through -350-1, Wood Wine Storage Tanks

These storage tanks do not have any emissions limits or add-on controls for any pollutant that would cause the unit to be subject to this requirement. Therefore, CAM is not required.

5. C-1353-352-1 and -353-1 – 140 Bhp John Deere Diesel-Fired Emergency IC Engine Powering a Firewater Pump

These engines do not have any emissions limits or add-on controls for any pollutant that would cause the unit to be subject to this requirement. Therefore, CAM is not required.

IX. PERMIT SHIELD

A permit shield legally protects a facility from enforcement of the shielded regulations when a source is in compliance with the terms and conditions of the Title V permit. Compliance with the terms and conditions of the Operating Permit is considered compliance with all applicable requirements upon which those conditions are based, including those that have been subsumed.

A. Requirements Addressed by Model General Permit Templates

The applicant does not propose to use any model general permit templates.

B. Requirements not Addressed by Model General Permit Templates

The applicant has not requested any permit shields.

C. Obsolete Permit Shields From Existing Permit Requirements

There are no obsolete permit shields.

X. PERMIT CONDITIONS

See Attachment A - Draft Renewed Title V Operating Permit.

XI. ATTACHMENTS

- A. Draft Renewed Title V Operating Permit
- B. Previous Title V Operating Permit
- C. Detailed Facility List

ATTACHMENT C

Detailed Facility List

Detailed Facility Report
For Facility=1353 and excluding Deleted Permits
Sorted by Facility Name and Permit Number

THE WINE GROUP LLC DBA ALMADEN-MADERA 22004 RD 24 MADERA, CA 93638	FAC # STATUS: TELEPHONE:	C 1353 A (559) 528-3033	TYPE: TOXIC ID:	TitleV 41089	EXPIRE ON: AREA: INSP. DATE:	03/31/2009 1 / 08/10
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PERMIT NUMBER	FEE DESCRIPTION	FEE RULE	QTY	FEE AMOUNT	FEE TOTAL	PERMIT STATUS	EQUIPMENT DESCRIPTION
C-1353-1-7	8,490 KBtu/hr Fuel Burning Equipment	3020-02 G	1	815.00	815.00	A	8.49 MMBTU/HR NATURAL GAS FIRED KEWANEE MODEL H3S-200 GO2 BOILER
C-1353-2-7	16.8 MMBTU/HR	3020-02 H	1	1,030.00	1,030.00	A	16.8 MMBTU/HR KEWANEE MODEL H3S-400-GO NATURAL GAS-FIRED BOILER WITH AN INDUSTRIAL COMBUSTION MODEL LND30 LOW NOX BURNER AND INDUCED FLUE GAS RECIRCULATION
C-1353-16-0	600 Gallons	3020-05 A	1	75.00	75.00	A	600 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 404 WITH PRESSURE/VACUUM VALVE
C-1353-17-0	1,172 Gallons	3020-05 A	1	75.00	75.00	A	1,172 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 205 WITH PRESSURE/VACUUM VALVE
C-1353-18-0	1,365 Gallons	3020-05 A	1	75.00	75.00	A	1,365 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 206 WITH PRESSURE/VACUUM VALVE
C-1353-19-0	1,507 Gallons	3020-05 A	1	75.00	75.00	A	1,507 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 210 WITH PRESSURE/VACUUM VALVE
C-1353-20-0	1,602 Gallons	3020-05 A	1	75.00	75.00	A	1,602 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 207 WITH PRESSURE/VACUUM VALVE
C-1353-24-0	2,006 Gallons	3020-05 A	1	75.00	75.00	A	2,006 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 305 WITH PRESSURE/VACUUM VALVE
C-1353-25-0	3,118 Gallons	3020-05 A	1	75.00	75.00	A	3,118 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 202 WITH PRESSURE/VACUUM VALVE
C-1353-28-0	3,925 Gallons	3020-05 A	1	75.00	75.00	A	3,925 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 13 WITH PRESSURE/VACUUM VALVE
C-1353-29-0	3,925 Gallons	3020-05 A	1	75.00	75.00	A	3,925 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 14 WITH PRESSURE/VACUUM VALVE
C-1353-30-0	3,925 Gallons	3020-05 A	1	75.00	75.00	A	3,925 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 98 WITH PRESSURE/VACUUM VALVE

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C-1353-31-0	3,925 Gallons	3020-05 A	1	75.00	75.00	A	3,925 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 99 WITH PRESSURE/VACUUM VALVE
C-1353-32-0	3,925 GALLONS	3020-05 A	1	75.00	75.00	A	3,925 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 116 WITH PRESSURE/VACUUM VALVE
C-1353-33-0	3,925 GALLONS	3020-05 A	1	75.00	75.00	A	3,925 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 117 WITH PRESSURE/VACUUM VALVE
C-1353-34-0	3,925 GALLONS	3020-05 A	1	75.00	75.00	A	3,925 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 118 WITH PRESSURE/VACUUM VALVE
C-1353-35-0	4,004 GALLONS	3020-05 A	1	75.00	75.00	A	4,004 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 401 WITH PRESSURE/VACUUM VALVE
C-1353-36-0	4,004 GALLONS	3020-05 A	1	75.00	75.00	A	4,004 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 402 WITH PRESSURE/VACUUM VALVE
C-1353-37-0	4,004 GALLONS	3020-05 A	1	75.00	75.00	A	4,004 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 403 WITH PRESSURE/VACUUM VALVE
C-1353-38-0	5,598 GALLONS	3020-05 B	1	93.00	93.00	A	5,598 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 308 WITH PRESSURE/VACUUM VALVE
C-1353-39-0	6,180 GALLONS	3020-05 B	1	93.00	93.00	A	6,180 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 97 WITH PRESSURE/VACUUM VALVE
C-1353-40-0	6,180 GALLONS	3020-05 B	1	93.00	93.00	A	6,180 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 179 WITH PRESSURE/VACUUM VALVE
C-1353-41-0	6,180 GALLONS	3020-05 B	1	93.00	93.00	A	6,180 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 188 WITH PRESSURE/VACUUM VALVE
C-1353-42-0	7,144 GALLONS	3020-05 B	1	93.00	93.00	A	7,144 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 201 WITH PRESSURE/VACUUM VALVE
C-1353-43-0	8,566 GALLONS	3020-05 B	1	93.00	93.00	A	8,566 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 301 WITH PRESSURE/VACUUM VALVE

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C-1353-44-0	8,566 GALLONS	3020-05 B	1	93.00	93.00	A	8,566 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 302 WITH PRESSURE/VACUUM VALVE
C-1353-45-0	8,566 GALLONS	3020-05 B	1	93.00	93.00	A	8,566 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 405 WITH PRESSURE/VACUUM VALVE
C-1353-46-0	8,566 GALLONS	3020-05 B	1	93.00	93.00	A	8,566 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 406 WITH PRESSURE/VACUUM VALVE
C-1353-47-0	8,566 GALLONS	3020-05 B	1	93.00	93.00	A	8,566 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 407 WITH PRESSURE/VACUUM VALVE
C-1353-48-0	12,367 GALLONS	3020-05 B	1	93.00	93.00	A	12,367 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 100 WITH PRESSURE/VACUUM VALVE
C-1353-49-0	12,367 GALLONS	3020-05 B	1	93.00	93.00	A	12,367 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 101 WITH PRESSURE/VACUUM VALVE
C-1353-50-0	12,367 GALLONS	3020-05 B	1	93.00	93.00	A	12,367 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 102 WITH PRESSURE/VACUUM VALVE
C-1353-51-0	12,367 GALLONS	3020-05 B	1	93.00	93.00	A	12,367 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 103 WITH PRESSURE/VACUUM VALVE
C-1353-52-0	12,367 GALLONS	3020-05 B	1	93.00	93.00	A	12,367 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 104 WITH PRESSURE/VACUUM VALVE
C-1353-53-0	12,367 GALLONS	3020-05 B	1	93.00	93.00	A	12,367 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 105 WITH PRESSURE/VACUUM VALVE
C-1353-54-0	12,367 GALLONS	3020-05 B	1	93.00	93.00	A	12,367 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 106 WITH PRESSURE/VACUUM VALVE
C-1353-55-0	12,367 GALLONS	3020-05 B	1	93.00	93.00	A	12,367 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 107 WITH PRESSURE/VACUUM VALVE
C-1353-56-0	12,367 GALLONS	3020-05 B	1	93.00	93.00	A	12,367 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 108 WITH PRESSURE/VACUUM VALVE

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C-1353-57-0	12,367 GALLONS	3020-05 B	1	93.00	93.00	A	12,367 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 109 WITH PRESSURE/VACUUM VALVE
C-1353-58-0	12,367 GALLONS	3020-05 B	1	93.00	93.00	A	12,367 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 110 WITH PRESSURE/VACUUM VALVE
C-1353-59-0	12,367 GALLONS	3020-05 B	1	93.00	93.00	A	12,367 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 111 WITH PRESSURE/VACUUM VALVE
C-1353-60-0	12,367 GALLONS	3020-05 B	1	93.00	93.00	A	12,367 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 112 WITH PRESSURE/VACUUM VALVE
C-1353-61-0	12,367 GALLONS	3020-05 B	1	93.00	93.00	A	12,367 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 113 WITH PRESSURE/VACUUM VALVE
C-1353-62-0	12,367 GALLONS	3020-05 B	1	93.00	93.00	A	12,367 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 114 WITH PRESSURE/VACUUM VALVE
C-1353-63-0	12,367 GALLONS	3020-05 B	1	93.00	93.00	A	12,367 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 115 WITH PRESSURE/VACUUM VALVE
C-1353-64-0	12,367 Gallons	3020-05 B	1	93.00	93.00	A	12,367 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 119 WITH PRESSURE/VACUUM VALVE
C-1353-65-0	12,367 Gallons	3020-05 B	1	93.00	93.00	A	12,367 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 158 WITH PRESSURE/VACUUM VALVE
C-1353-66-0	12,367 Gallons	3020-05 B	1	93.00	93.00	A	12,367 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 159 WITH PRESSURE/VACUUM VALVE
C-1353-67-0	12,367 Gallons	3020-05 B	1	93.00	93.00	A	12,367 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 168 WITH PRESSURE/VACUUM VALVE
C-1353-68-0	12,367 Gallons	3020-05 B	1	93.00	93.00	A	12,367 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 169 WITH PRESSURE/VACUUM VALVE
C-1353-69-0	12,367 Gallons	3020-05 B	1	93.00	93.00	A	12,367 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 178 WITH PRESSURE/VACUUM VALVE

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C-1353-70-0	12,367 Gallons	3020-05 B	1	93.00	93.00	A	12,367 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 189 WITH PRESSURE/VACUUM VALVE
C-1353-71-0	12,367 Gallons	3020-05 B	1	93.00	93.00	A	12,367 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 198 WITH PRESSURE/VACUUM VALVE
C-1353-72-0	12,367 Gallons	3020-05 B	1	93.00	93.00	A	12,367 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 199 WITH PRESSURE/VACUUM VALVE
C-1353-73-0	12,611 Gallons	3020-05 B	1	93.00	93.00	A	12,611 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 516 WITH PRESSURE/VACUUM VALVE
C-1353-74-0	13,069 Gallons	3020-05 B	1	93.00	93.00	A	13,069 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 15 WITH PRESSURE/VACUUM VALVE
C-1353-75-0	13,069 Gallons	3020-05 B	1	93.00	93.00	A	13,069 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 16 WITH PRESSURE/VACUUM VALVE
C-1353-76-0	13,069 Gallons	3020-05 B	1	93.00	93.00	A	13,069 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 17 WITH PRESSURE/VACUUM VALVE
C-1353-77-0	13,069 Gallons	3020-05 B	1	93.00	93.00	A	13,069 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 18 WITH PRESSURE/VACUUM VALVE
C-1353-78-0	13,069 Gallons	3020-05 B	1	93.00	93.00	A	13,069 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 19 WITH PRESSURE/VACUUM VALVE
C-1353-79-0	13,069 Gallons	3020-05 B	1	93.00	93.00	A	13,069 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 20 WITH PRESSURE/VACUUM VALVE
C-1353-80-0	13,069 Gallons	3020-05 B	1	93.00	93.00	A	13,069 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 21 WITH PRESSURE/VACUUM VALVE
C-1353-81-0	13,069 Gallons	3020-05 B	1	93.00	93.00	A	13,069 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 22 WITH PRESSURE/VACUUM VALVE
C-1353-82-0	13,069 Gallons	3020-05 B	1	93.00	93.00	A	13,069 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 23 WITH PRESSURE/VACUUM VALVE

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C-1353-83-0	13,069 Gallons	3020-05 B	1	93.00	93.00	A	13,069 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 24 WITH PRESSURE/VACUUM VALVE
C-1353-84-0	13,069 Gallons	3020-05 B	1	93.00	93.00	A	13,069 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 25 WITH PRESSURE/VACUUM VALVE
C-1353-85-0	13,069 Gallons	3020-05 B	1	93.00	93.00	A	13,069 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 26 WITH PRESSURE/VACUUM VALVE
C-1353-86-0	24,033 Gallons	3020-05 C	1	135.00	135.00	A	24,033 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 309 WITH PRESSURE/VACUUM VALVE
C-1353-87-0	24,033 Gallons	3020-05 C	1	135.00	135.00	A	24,033 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 310 WITH PRESSURE/VACUUM VALVE
C-1353-88-0	24,724 Gallons	3020-05 C	1	135.00	135.00	A	24,724 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 120 WITH PRESSURE/VACUUM VALVE
C-1353-89-0	24,724 Gallons	3020-05 C	1	135.00	135.00	A	24,724 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 121 WITH PRESSURE/VACUUM VALVE
C-1353-90-0	24,724 Gallons	3020-05 C	1	135.00	135.00	A	24,724 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 122 WITH PRESSURE/VACUUM VALVE
C-1353-91-0	24,724 Gallons	3020-05 C	1	135.00	135.00	A	24,724 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 123 WITH PRESSURE/VACUUM VALVE
C-1353-92-0	24,724 Gallons	3020-05 C	1	135.00	135.00	A	24,724 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 124 WITH PRESSURE/VACUUM VALVE
C-1353-93-0	24,724 Gallons	3020-05 C	1	135.00	135.00	A	24,724 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 125 WITH PRESSURE/VACUUM VALVE
C-1353-94-0	24,724 Gallons	3020-05 C	1	135.00	135.00	A	24,724 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 126 WITH PRESSURE/VACUUM VALVE
C-1353-95-0	24,724 Gallons	3020-05 C	1	135.00	135.00	A	24,724 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 127 WITH PRESSURE/VACUUM VALVE

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C-1353-96-0	24,724 Gallons	3020-05 C	1	135.00	135.00	A	24,724 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 128 WITH PRESSURE/VACUUM VALVE
C-1353-97-0	24,724 Gallons	3020-05 C	1	135.00	135.00	A	24,724 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 129 WITH PRESSURE/VACUUM VALVE
C-1353-98-0	24,724 Gallons	3020-05 C	1	135.00	135.00	A	24,724 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 130 WITH PRESSURE/VACUUM VALVE
C-1353-99-0	24,724 Gallons	3020-05 C	1	135.00	135.00	A	24,724 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 131 WITH PRESSURE/VACUUM VALVE
C-1353-100-0	24,724 Gallons	3020-05 C	1	135.00	135.00	A	24,724 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 132 WITH PRESSURE/VACUUM VALVE
C-1353-101-0	24,724 Gallons	3020-05 C	1	135.00	135.00	A	24,724 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 133 WITH PRESSURE/VACUUM VALVE
C-1353-102-0	24,724 Gallons	3020-05 C	1	135.00	135.00	A	24,724 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 134 WITH PRESSURE/VACUUM VALVE
C-1353-103-0	24,724 Gallons	3020-05 C	1	135.00	135.00	A	24,724 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 135 WITH PRESSURE/VACUUM VALVE
C-1353-104-0	24,724 Gallons	3020-05 C	1	135.00	135.00	A	24,724 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 136 WITH PRESSURE/VACUUM VALVE
C-1353-105-0	24,724 Gallons	3020-05 C	1	135.00	135.00	A	24,724 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 137 WITH PRESSURE/VACUUM VALVE
C-1353-106-0	24,724 Gallons	3020-05 C	1	135.00	135.00	A	24,724 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 138 WITH PRESSURE/VACUUM VALVE
C-1353-107-0	24,724 Gallons	3020-05 C	1	135.00	135.00	A	24,724 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 139 WITH PRESSURE/VACUUM VALVE
C-1353-108-0	24,724 Gallons	3020-05 C	1	135.00	135.00	A	24,724 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 140 WITH PRESSURE/VACUUM VALVE

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C-1353-109-0	24,724 Gallons	3020-05 C	1	135.00	135.00	A	24,724 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 141 WITH PRESSURE/VACUUM VALVE
C-1353-110-0	24,724 Gallons	3020-05 C	1	135.00	135.00	A	24,724 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 142 WITH PRESSURE/VACUUM VALVE
C-1353-111-0	24,724 Gallons	3020-05 C	1	135.00	135.00	A	24,724 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 143 WITH PRESSURE/VACUUM VALVE
C-1353-112-0	24,724 Gallons	3020-05 C	1	135.00	135.00	A	24,724 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 144 WITH PRESSURE/VACUUM VALVE
C-1353-113-0	24,724 Gallons	3020-05 C	1	135.00	135.00	A	24,724 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 145 WITH PRESSURE/VACUUM VALVE
C-1353-114-0	24,724 Gallons	3020-05 C	1	135.00	135.00	A	24,724 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 146 WITH PRESSURE/VACUUM VALVE
C-1353-115-0	24,724 Gallons	3020-05 C	1	135.00	135.00	A	24,724 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 147 WITH PRESSURE/VACUUM VALVE
C-1353-116-0	24,724 Gallons	3020-05 C	1	135.00	135.00	A	24,724 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 148 WITH PRESSURE/VACUUM VALVE
C-1353-117-0	24,724 Gallons	3020-05 C	1	135.00	135.00	A	24,724 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 149 WITH PRESSURE/VACUUM VALVE
C-1353-118-0	49,108 Gallons	3020-05 C	1	135.00	135.00	A	49,108 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 150 WITH PRESSURE/VACUUM VALVE
C-1353-119-0	49,108 Gallons	3020-05 C	1	135.00	135.00	A	49,108 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 151 WITH PRESSURE/VACUUM VALVE
C-1353-120-0	49,108 Gallons	3020-05 C	1	135.00	135.00	A	49,108 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 152 WITH PRESSURE/VACUUM VALVE
C-1353-121-0	49,108 Gallons	3020-05 C	1	135.00	135.00	A	49,108 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 153 WITH PRESSURE/VACUUM VALVE

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C-1353-122-0	49,108 Gallons	3020-05 C	1	135.00	135.00	A	49,108 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 154 WITH PRESSURE/VACUUM VALVE
C-1353-123-0	49,108 Gallons	3020-05 C	1	135.00	135.00	A	49,108 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 155 WITH PRESSURE/VACUUM VALVE
C-1353-124-0	49,108 Gallons	3020-05 C	1	135.00	135.00	A	49,108 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 156 WITH PRESSURE/VACUUM VALVE
C-1353-125-0	49,108 Gallons	3020-05 C	1	135.00	135.00	A	49,108 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 157 WITH PRESSURE/VACUUM VALVE
C-1353-126-0	49,108 Gallons	3020-05 C	1	135.00	135.00	A	49,108 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 160 WITH PRESSURE/VACUUM VALVE
C-1353-127-0	49,108 Gallons	3020-05 C	1	135.00	135.00	A	49,108 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 161 WITH PRESSURE/VACUUM VALVE
C-1353-128-0	49,108 Gallons	3020-05 C	1	135.00	135.00	A	49,108 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 162 WITH PRESSURE/VACUUM VALVE
C-1353-129-0	49,108 Gallons	3020-05 C	1	135.00	135.00	A	49,108 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 163 WITH PRESSURE/VACUUM VALVE
C-1353-130-0	49,108 Gallons	3020-05 C	1	135.00	135.00	A	49,108 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 164 WITH PRESSURE/VACUUM VALVE
C-1353-131-0	49,108 Gallons	3020-05 C	1	135.00	135.00	A	49,108 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 165 WITH PRESSURE/VACUUM VALVE
C-1353-132-0	49,108 Gallons	3020-05 C	1	135.00	135.00	A	49,108 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 166 WITH PRESSURE/VACUUM VALVE
C-1353-133-0	49,108 Gallons	3020-05 C	1	135.00	135.00	A	49,108 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 167 WITH PRESSURE/VACUUM VALVE
C-1353-134-0	49,108 Gallons	3020-05 C	1	135.00	135.00	A	49,108 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 170 WITH PRESSURE/VACUUM VALVE

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C-1353-135-0	49,108 Gallons	3020-05 C	1	135.00	135.00	A	49,108 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 171 WITH PRESSURE/VACUUM VALVE
C-1353-136-0	49,108 Gallons	3020-05 C	1	135.00	135.00	A	49,108 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 172 WITH PRESSURE/VACUUM VALVE
C-1353-137-0	49,108 Gallons	3020-05 C	1	135.00	135.00	A	49,108 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 173 WITH PRESSURE/VACUUM VALVE
C-1353-138-0	49,108 Gallons	3020-05 C	1	135.00	135.00	A	49,108 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 174 WITH PRESSURE/VACUUM VALVE
C-1353-139-0	49,108 Gallons	3020-05 C	1	135.00	135.00	A	49,108 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 175 WITH PRESSURE/VACUUM VALVE
C-1353-140-0	49,108 Gallons	3020-05 C	1	135.00	135.00	A	49,108 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 176 WITH PRESSURE/VACUUM VALVE
C-1353-141-0	49,108 Gallons	3020-05 C	1	135.00	135.00	A	49,108 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 177 WITH PRESSURE/VACUUM VALVE
C-1353-142-0	49,108 gallons	3020-05 C	1	135.00	135.00	A	49,108 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 180 WITH PRESSURE/VACUUM VALVE
C-1353-143-0	49,108 Gallons	3020-05 C	1	135.00	135.00	A	49,108 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 181 WITH PRESSURE/VACUUM VALVE
C-1353-144-0	49,108 Gallons	3020-05 C	1	135.00	135.00	A	49,108 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 182 WITH PRESSURE/VACUUM VALVE
C-1353-145-0	49,108 Gallons	3020-05 C	1	135.00	135.00	A	49,108 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 183 WITH PRESSURE/VACUUM VALVE
C-1353-146-0	49,108 Gallons	3020-05 C	1	135.00	135.00	A	49,108 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 184 WITH PRESSURE/VACUUM VALVE
C-1353-147-0	49,108 Gallons	3020-05 C	1	135.00	135.00	A	49,108 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 185 WITH PRESSURE/VACUUM VALVE

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C-1353-148-0	49,108 Gallons	3020-05 C	1	135.00	135.00	A	49,108 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 186 WITH PRESSURE/VACUUM VALVE
C-1353-149-0	49,108 Gallons	3020-05 C	1	135.00	135.00	A	49,108 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 187 WITH PRESSURE/VACUUM VALVE
C-1353-150-0	49,108 Gallons	3020-05 C	1	135.00	135.00	A	49,108 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 190 WITH PRESSURE/VACUUM VALVE
C-1353-151-0	49,108 Gallons	3020-05 C	1	135.00	135.00	A	49,108 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 191 WITH PRESSURE/VACUUM VALVE
C-1353-152-0	49,108 Gallons	3020-05 C	1	135.00	135.00	A	49,108 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 192 WITH PRESSURE/VACUUM VALVE
C-1353-153-0	49,108 Gallons	3020-05 C	1	135.00	135.00	A	49,108 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 193 WITH PRESSURE/VACUUM VALVE
C-1353-154-0	49,108 Gallons	3020-05 C	1	135.00	135.00	A	49,108 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 194 WITH PRESSURE/VACUUM VALVE
C-1353-155-0	49,108 Gallons	3020-05 C	1	135.00	135.00	A	49,108 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 195 WITH PRESSURE/VACUUM VALVE
C-1353-156-0	49,108 Gallons	3020-05 C	1	135.00	135.00	A	49,108 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 196 WITH PRESSURE/VACUUM VALVE
C-1353-157-0	49,108 Gallons	3020-05 C	1	135.00	135.00	A	49,108 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 197 WITH PRESSURE/VACUUM VALVE
C-1353-158-0	49,286 Gallons	3020-05 C	1	135.00	135.00	A	49,286 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 701 WITH PRESSURE/VACUUM VALVE
C-1353-159-0	49,286 Gallons	3020-05 C	1	135.00	135.00	A	49,286 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 702 WITH PRESSURE/VACUUM VALVE
C-1353-160-0	49,286 Gallons	3020-05 C	1	135.00	135.00	A	49,286 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 711 WITH PRESSURE/VACUUM VALVE

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C-1353-161-0	49,286 Gallons	3020-05 C	1	135.00	135.00	A	49,286 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 719 WITH PRESSURE/VACUUM VALVE
C-1353-162-0	49,286 Gallons	3020-05 C	1	135.00	135.00	A	49,286 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 720 WITH PRESSURE/VACUUM VALVE
C-1353-163-0	49,286 Gallons	3020-05 C	1	135.00	135.00	A	49,286 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 801 WITH PRESSURE/VACUUM VALVE
C-1353-164-0	49,286 Gallons	3020-05 C	1	135.00	135.00	A	49,286 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 802 WITH PRESSURE/VACUUM VALVE
C-1353-165-0	49,286 Gallons	3020-05 C	1	135.00	135.00	A	49,286 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 803 WITH PRESSURE/VACUUM VALVE
C-1353-166-0	49,286 Gallons	3020-05 C	1	135.00	135.00	A	49,286 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 804 WITH PRESSURE/VACUUM VALVE
C-1353-167-0	49,286 Gallons	3020-05 C	1	135.00	135.00	A	49,286 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 805 WITH PRESSURE/VACUUM VALVE
C-1353-168-0	49,286 Gallons	3020-05 C	1	135.00	135.00	A	49,286 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 806 WITH PRESSURE/VACUUM VALVE
C-1353-169-0	49,286 Gallons	3020-05 C	1	135.00	135.00	A	49,286 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 807 WITH PRESSURE/VACUUM VALVE
C-1353-170-0	49,286 Gallons	3020-05 C	1	135.00	135.00	A	49,286 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 808 WITH PRESSURE/VACUUM VALVE
C-1353-171-0	49,286 Gallons	3020-05 C	1	135.00	135.00	A	49,286 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 809 WITH PRESSURE/VACUUM VALVE
C-1353-172-0	49,286 Gallons	3020-05 C	1	135.00	135.00	A	49,286 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 810 WITH PRESSURE/VACUUM VALVE
C-1353-173-0	49,286 Gallons	3020-05 C	1	135.00	135.00	A	49,286 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 811 WITH PRESSURE/VACUUM VALVE

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C-1353-174-0	49,286 Gallons	3020-05 C	1	135.00	135.00	A	49,286 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 812 WITH PRESSURE/VACUUM VALVE
C-1353-175-0	49,286 Gallons	3020-05 C	1	135.00	135.00	A	49,286 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 813 WITH PRESSURE/VACUUM VALVE
C-1353-176-0	49,286 Gallons	3020-05 C	1	135.00	135.00	A	49,286 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 814 WITH PRESSURE/VACUUM VALVE
C-1353-177-0	49,286 Gallons	3020-05 C	1	135.00	135.00	A	49,286 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 815 WITH PRESSURE/VACUUM VALVE
C-1353-178-0	49,286 Gallons	3020-05 C	1	135.00	135.00	A	49,286 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 816 WITH PRESSURE/VACUUM VALVE
C-1353-179-0	49,286 Gallons	3020-05 C	1	135.00	135.00	A	49,286 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 817 WITH PRESSURE/VACUUM VALVE
C-1353-180-0	49,286 Gallons	3020-05 C	1	135.00	135.00	A	49,286 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 818 WITH PRESSURE/VACUUM VALVE
C-1353-181-0	49,286 Gallons	3020-05 C	1	135.00	135.00	A	49,286 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 819 WITH PRESSURE/VACUUM VALVE
C-1353-182-0	49,286 Gallons	3020-05 C	1	135.00	135.00	A	49,286 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 820 WITH PRESSURE/VACUUM VALVE
C-1353-183-0	49,286 Gallons	3020-05 C	1	135.00	135.00	A	49,286 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 821 WITH PRESSURE/VACUUM VALVE
C-1353-184-0	49,286 Gallons	3020-05 C	1	135.00	135.00	A	49,286 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 822 WITH PRESSURE/VACUUM VALVE
C-1353-185-0	49,286 GALS	3020-05 C	1	135.00	135.00	A	49,286 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 823 WITH PRESSURE/VACUUM VALVE
C-1353-186-0	49,286 GALS	3020-05 C	1	135.00	135.00	A	49,286 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 824 WITH PRESSURE/VACUUM VALVE

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C-1353-187-0	49,286 GALS	3020-05 C	1	135.00	135.00	A	49,286 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 825 WITH PRESSURE/VACUUM VALVE
C-1353-188-0	49,286 GALS	3020-05 C	1	135.00	135.00	A	49,286 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 826 WITH PRESSURE/VACUUM VALVE
C-1353-189-0	49,286 GALS	3020-05 C	1	135.00	135.00	A	49,286 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 827 WITH PRESSURE/VACUUM VALVE
C-1353-190-0	49,286 GALS	3020-05 C	1	135.00	135.00	A	49,286 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 828 WITH PRESSURE/VACUUM VALVE
C-1353-191-0	49,286 GALS	3020-05 C	1	135.00	135.00	A	49,286 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 829 WITH PRESSURE/VACUUM VALVE
C-1353-192-0	49,286 GALS	3020-05 C	1	135.00	135.00	A	49,286 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 830 WITH PRESSURE/VACUUM VALVE
C-1353-193-0	49,286 GALS	3020-05 C	1	135.00	135.00	A	49,286 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 831 WITH PRESSURE/VACUUM VALVE
C-1353-194-0	49,286 GALS	3020-05 C	1	135.00	135.00	A	49,286 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 832 WITH PRESSURE/VACUUM VALVE
C-1353-195-0	49,286 GALS	3020-05 C	1	135.00	135.00	A	49,286 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 833 WITH PRESSURE/VACUUM VALVE
C-1353-196-0	49,286 GALS	3020-05 C	1	135.00	135.00	A	49,286 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 834 WITH PRESSURE/VACUUM VALVE
C-1353-197-0	49,286 GALS	3020-05 C	1	135.00	135.00	A	49,286 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 835 WITH PRESSURE/VACUUM VALVE
C-1353-198-0	49,286 GALS	3020-05 C	1	135.00	135.00	A	49,286 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 836 WITH PRESSURE/VACUUM VALVE
C-1353-199-0	49,300 GALS	3020-05 C	1	135.00	135.00	A	49,298 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 837 WITH PRESSURE/VACUUM VALVE

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PERMIT NUMBER	FEE DESCRIPTION	FEE RULE	QTY	FEE AMOUNT	FEE TOTAL	PERMIT STATUS	EQUIPMENT DESCRIPTION
C-1353-200-0	49,286 GALS	3020-05 C	1	135.00	135.00	A	49,286 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 838 WITH PRESSURE/VACUUM VALVE
C-1353-201-0	49,286 GALS	3020-05 C	1	135.00	135.00	A	49,286 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 839 WITH PRESSURE/VACUUM VALVE
C-1353-202-0	49,286 GALS	3020-05 C	1	135.00	135.00	A	49,286 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 840 WITH PRESSURE/VACUUM VALVE
C-1353-203-0	51,758 Gallons	3020-05 D	1	185.00	185.00	A	51,758 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 1 WITH PRESSURE/VACUUM VALVE
C-1353-204-0	51,758 Gallons	3020-05 D	1	185.00	185.00	A	51,758 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 2 WITH PRESSURE/VACUUM VALVE
C-1353-205-0	51,758 Gallons	3020-05 D	1	185.00	185.00	A	51,758 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 3 WITH PRESSURE/VACUUM VALVE
C-1353-206-0	51,758 Gallons	3020-05 D	1	185.00	185.00	A	51,758 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 4 WITH PRESSURE/VACUUM VALVE
C-1353-207-0	51,758 Gallons	3020-05 D	1	185.00	185.00	A	51,758 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 5 WITH PRESSURE/VACUUM VALVE
C-1353-208-0	51,758 Gallons	3020-05 D	1	185.00	185.00	A	51,758 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 6 WITH PRESSURE/VACUUM VALVE
C-1353-209-0	51,758 Gallons	3020-05 D	1	185.00	185.00	A	51,758 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 7 WITH PRESSURE/VACUUM VALVE
C-1353-210-0	51,758 Gallons	3020-05 D	1	185.00	185.00	A	51,758 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 8 WITH PRESSURE/VACUUM VALVE
C-1353-211-0	51,758 GALS	3020-05 D	1	185.00	185.00	A	51,758 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 9 WITH PRESSURE/VACUUM VALVE
C-1353-212-0	51,758 GALS	3020-05 D	1	185.00	185.00	A	51,758 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 10 WITH PRESSURE/VACUUM VALVE

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C-1353-213-0	51,758 GALS	3020-05 D	1	185.00	185.00	A	51,758 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 11 WITH PRESSURE/VACUUM VALVE
C-1353-214-0	51,758 GALS	3020-05 D	1	185.00	185.00	A	51,758 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 12 WITH PRESSURE/VACUUM VALVE
C-1353-215-0	59,157 Gallons	3020-05 D	1	185.00	185.00	A	59,157 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 703 WITH PRESSURE/VACUUM VALVE
C-1353-216-0	59,157 GALS	3020-05 D	1	185.00	185.00	A	59,157 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 704 WITH PRESSURE/VACUUM VALVE
C-1353-217-0	59,157 GALS	3020-05 D	1	185.00	185.00	A	59,157 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 705 WITH PRESSURE/VACUUM VALVE
C-1353-218-0	59,157 GALS	3020-05 D	1	185.00	185.00	A	59,157 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 706 WITH PRESSURE/VACUUM VALVE
C-1353-219-0	59,157 GALS	3020-05 D	1	185.00	185.00	A	59,157 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 707 WITH PRESSURE/VACUUM VALVE
C-1353-220-0	59,157 GALS	3020-05 D	1	185.00	185.00	A	59,157 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 708 WITH PRESSURE/VACUUM VALVE
C-1353-221-0	59,157 GALS	3020-05 D	1	185.00	185.00	A	59,157 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 709 WITH PRESSURE/VACUUM VALVE
C-1353-222-0	59,157 GALS	3020-05 D	1	185.00	185.00	A	59,157 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 712 WITH PRESSURE/VACUUM VALVE
C-1353-223-0	59,157 GALS	3020-05 D	1	185.00	185.00	A	59,157 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 713 WITH PRESSURE/VACUUM VALVE
C-1353-224-0	59,157 GALS	3020-05 D	1	185.00	185.00	A	59,157 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 714 WITH PRESSURE/VACUUM VALVE
C-1353-225-0	59,157 GALS	3020-05 D	1	185.00	185.00	A	59,157 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 715 WITH PRESSURE/VACUUM VALVE

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C-1353-226-0	59,157 GALS	3020-05 D	1	185.00	185.00	A	59,157 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 716 WITH PRESSURE/VACUUM VALVE
C-1353-227-0	59,157 GALS	3020-05 D	1	185.00	185.00	A	59,157 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 717 WITH PRESSURE/VACUUM VALVE
C-1353-228-0	59,157 GALS	3020-05 D	1	185.00	185.00	A	59,157 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 718 WITH PRESSURE/VACUUM VALVE
C-1353-229-0	59,157 GALS	3020-05 D	1	185.00	185.00	A	59,157 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 721 WITH PRESSURE/VACUUM VALVE
C-1353-230-0	59,157 GALS	3020-05 D	1	185.00	185.00	A	59,157 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 722 WITH PRESSURE/VACUUM VALVE
C-1353-231-0	59,157 GALS	3020-05 D	1	185.00	185.00	A	59,157 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 723 WITH PRESSURE/VACUUM VALVE
C-1353-232-0	59,157 GALS	3020-05 D	1	185.00	185.00	A	59,157 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 724 WITH PRESSURE/VACUUM VALVE
C-1353-233-0	59,157 GALS	3020-05 D	1	185.00	185.00	A	59,157 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 725 WITH PRESSURE/VACUUM VALVE
C-1353-234-0	59,157 GALS	3020-05 D	1	185.00	185.00	A	59,157 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 726 WITH PRESSURE/VACUUM VALVE
C-1353-235-0	59,157 GALS	3020-05 D	1	185.00	185.00	A	59,157 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 729 WITH PRESSURE/VACUUM VALVE
C-1353-236-0	59,157 GALS	3020-05 D	1	185.00	185.00	A	59,157 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 730 WITH PRESSURE/VACUUM VALVE
C-1353-237-0	59,157 GALS	3020-05 D	1	185.00	185.00	A	59,157 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 731 WITH PRESSURE/VACUUM VALVE
C-1353-238-0	59,157 GALS	3020-05 D	1	185.00	185.00	A	59,157 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 732 WITH PRESSURE/VACUUM VALVE

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C-1353-239-0	59,157 GALS	3020-05 D	1	185.00	185.00	A	59,157 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 733 WITH PRESSURE/VACUUM VALVE
C-1353-240-0	59,157 GALS	3020-05 D	1	185.00	185.00	A	59,157 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 734 WITH PRESSURE/VACUUM VALVE
C-1353-241-0	59,157 GALS	3020-05 D	1	185.00	185.00	A	59,157 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 737 WITH PRESSURE/VACUUM VALVE
C-1353-242-0	59,157 GALS	3020-05 D	1	185.00	185.00	A	59,157 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 738 WITH PRESSURE/VACUUM VALVE
C-1353-243-0	59,157 GALS	3020-05 D	1	185.00	185.00	A	59,157 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 739 WITH PRESSURE/VACUUM VALVE
C-1353-244-0	59,157 GALS	3020-05 D	1	185.00	185.00	A	59,157 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 740 WITH PRESSURE/VACUUM VALVE
C-1353-245-0	59,157 GALS	3020-05 D	1	185.00	185.00	A	59,157 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 741 WITH PRESSURE/VACUUM VALVE
C-1353-246-0	59,157 GALS	3020-05 D	1	185.00	185.00	A	59,157 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 742 WITH PRESSURE/VACUUM VALVE
C-1353-247-0	59,157 GALS	3020-05 D	1	185.00	185.00	A	59,157 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 745 WITH PRESSURE/VACUUM VALVE
C-1353-248-0	59,157 GALS	3020-05 D	1	185.00	185.00	A	59,157 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 746 WITH PRESSURE/VACUUM VALVE
C-1353-249-0	59,157 GALS	3020-05 D	1	185.00	185.00	A	59,157 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 747 WITH PRESSURE/VACUUM VALVE
C-1353-250-0	59,157 GALS	3020-05 D	1	185.00	185.00	A	59,157 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 748 WITH PRESSURE/VACUUM VALVE
C-1353-251-0	59,157 GALS	3020-05 D	1	185.00	185.00	A	59,157 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 749 WITH PRESSURE/VACUUM VALVE

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C-1353-252-0	59,157 GALS	3020-05 D	1	185.00	185.00	A	59,157 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 750 WITH PRESSURE/VACUUM VALVE
C-1353-253-0	74,684 GALS	3020-05 D	1	185.00	185.00	A	74,684 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 727 WITH PRESSURE/VACUUM VALVE
C-1353-254-0	74,684 GALS	3020-05 D	1	185.00	185.00	A	74,684 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 728 WITH PRESSURE/VACUUM VALVE
C-1353-255-0	74,684 GALS	3020-05 D	1	185.00	185.00	A	74,684 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 735 WITH PRESSURE/VACUUM VALVE
C-1353-256-0	74,684 GALS	3020-05 D	1	185.00	185.00	A	74,684 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 736 WITH PRESSURE/VACUUM VALVE
C-1353-257-0	74,684 GALS	3020-05 D	1	185.00	185.00	A	74,684 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 743 WITH PRESSURE/VACUUM VALVE
C-1353-258-0	74,684 GALS	3020-05 D	1	185.00	185.00	A	74,684 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 744 WITH PRESSURE/VACUUM VALVE
C-1353-259-0	102,479 GALS	3020-05 E	1	246.00	246.00	A	102,479 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 751 WITH PRESSURE/VACUUM VALVE
C-1353-260-0	102,479 GAL	3020-05 E	1	246.00	246.00	A	102,479 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 752 WITH PRESSURE/VACUUM VALVE
C-1353-261-0	102,479 GALS	3020-05 E	1	246.00	246.00	A	102,479 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 753 WITH PRESSURE/VACUUM VALVE
C-1353-262-0	102,479 GALS	3020-05 E	1	246.00	246.00	A	102,479 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 754 WITH PRESSURE/VACUUM VALVE
C-1353-263-0	102,479 GALS	3020-05 E	1	246.00	246.00	A	102,479 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 755 WITH PRESSURE/VACUUM VALVE
C-1353-264-0	102,479 GALS	3020-05 E	1	246.00	246.00	A	102,479 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 756 WITH PRESSURE/VACUUM VALVE

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C-1353-265-0	102,479 GALS	3020-05 E	1	246.00	246.00	A	102,479 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 757 WITH PRESSURE/VACUUM VALVE
C-1353-266-0	102,479 GALS	3020-05 E	1	246.00	246.00	A	102,479 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 758 WITH PRESSURE/VACUUM VALVE
C-1353-267-0	102,479 GALS	3020-05 E	1	246.00	246.00	A	102,479 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 759 WITH PRESSURE/VACUUM VALVE
C-1353-268-0	102,479 GALS	3020-05 E	1	246.00	246.00	A	102,479 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 760 WITH PRESSURE/VACUUM VALVE
C-1353-269-0	102,479 GALS	3020-05 E	1	246.00	246.00	A	102,479 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 761 WITH PRESSURE/VACUUM VALVE
C-1353-270-0	102,479 GALS	3020-05 E	1	246.00	246.00	A	102,479 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 762 WITH PRESSURE/VACUUM VALVE
C-1353-271-0	102,479 GALS	3020-05 E	1	246.00	246.00	A	102,479 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 763 WITH PRESSURE/VACUUM VALVE
C-1353-272-0	102,479 GALS	3020-05 E	1	246.00	246.00	A	102,479 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 764 WITH PRESSURE/VACUUM VALVE
C-1353-273-0	102,479 GALS	3020-05 E	1	246.00	246.00	A	102,479 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 765 WITH PRESSURE/VACUUM VALVE
C-1353-274-0	102,479 GALS	3020-05 E	1	246.00	246.00	A	102,479 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 766 WITH PRESSURE/VACUUM VALVE
C-1353-275-0	102,479 GALS	3020-05 E	1	246.00	246.00	A	102,479 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 767 WITH PRESSURE/VACUUM VALVE
C-1353-276-0	102,479 GALS	3020-05 E	1	246.00	246.00	A	102,479 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 768 WITH PRESSURE/VACUUM VALVE
C-1353-277-0	102,479 GALS	3020-05 E	1	246.00	246.00	A	102,479 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 769 WITH PRESSURE/VACUUM VALVE

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C-1353-278-0	102,479 GALS	3020-05 E	1	246.00	246.00	A	102,479 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 770 WITH PRESSURE/VACUUM VALVE
C-1353-279-0	102,479 GALS	3020-05 E	1	246.00	246.00	A	102,479 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 771 WITH PRESSURE/VACUUM VALVE
C-1353-280-0	102,479 GALS	3020-05 E	1	246.00	246.00	A	102,479 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 772 WITH PRESSURE/VACUUM VALVE
C-1353-281-0	102,479 GALS	3020-05 E	1	246.00	246.00	A	102,479 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 773 WITH PRESSURE/VACUUM VALVE
C-1353-282-0	102,479 GALS	3020-05 E	1	246.00	246.00	A	102,479 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 774 WITH PRESSURE/VACUUM VALVE
C-1353-283-0	102,479 GALS	3020-05 E	1	246.00	246.00	A	102,479 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 775 WITH PRESSURE/VACUUM VALVE
C-1353-284-0	102,479 GALS	3020-05 E	1	246.00	246.00	A	102,479 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 776 WITH PRESSURE/VACUUM VALVE
C-1353-285-0	102,479 GALS	3020-05 E	1	246.00	246.00	A	102,479 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 777 WITH PRESSURE/VACUUM VALVE
C-1353-286-0	102,479 GALS	3020-05 E	1	246.00	246.00	A	102,479 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 778 WITH PRESSURE/VACUUM VALVE
C-1353-287-0	102,479 GALS	3020-05 E	1	246.00	246.00	A	102,479 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 779 WITH PRESSURE/VACUUM VALVE
C-1353-288-0	102,479 GALS	3020-05 E	1	246.00	246.00	A	102,479 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 780 WITH PRESSURE/VACUUM VALVE
C-1353-289-0	105,241 GALS	3020-05 E	1	246.00	246.00	A	105,241 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 30 WITH PRESSURE/VACUUM VALVE
C-1353-290-0	105,241 GALS	3020-05 E	1	246.00	246.00	A	105,241 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 31 WITH PRESSURE/VACUUM VALVE

Detailed Facility Report
For Facility=1353 and excluding Deleted Permits
Sorted by Facility Name and Permit Number

PERMIT NUMBER	FEE DESCRIPTION	FEE RULE	QTY	FEE AMOUNT	FEE TOTAL	PERMIT STATUS	EQUIPMENT DESCRIPTION
C-1353-291-0	105,241 GALS	3020-05 E	1	246.00	246.00	A	105,241 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 32 WITH PRESSURE/VACUUM VALVE
C-1353-292-0	105,241 GALS	3020-05 E	1	246.00	246.00	A	105,241 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 33 WITH PRESSURE/VACUUM VALVE
C-1353-293-0	105,241 GALS	3020-05 E	1	246.00	246.00	A	105,241 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 34 WITH PRESSURE/VACUUM VALVE
C-1353-294-0	105,241 GALS	3020-05 E	1	246.00	246.00	A	105,241 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 35 WITH PRESSURE/VACUUM VALVE
C-1353-295-0	205,620 GALS	3020-05 E	1	246.00	246.00	A	205,620 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 781 WITH PRESSURE/VACUUM VALVE
C-1353-296-0	205,620 GALS	3020-05 E	1	246.00	246.00	A	205,620 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 782 WITH PRESSURE/VACUUM VALVE
C-1353-297-0	205,620 GALS	3020-05 E	1	246.00	246.00	A	205,620 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 783 WITH PRESSURE/VACUUM VALVE
C-1353-298-0	205,620 GALS	3020-05 E	1	246.00	246.00	A	205,620 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 784 WITH PRESSURE/VACUUM VALVE
C-1353-299-0	205,620 GALS	3020-05 E	1	246.00	246.00	A	205,620 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 785 WITH PRESSURE/VACUUM VALVE
C-1353-300-0	205,620 GALS	3020-05 E	1	246.00	246.00	A	205,620 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 786 WITH PRESSURE/VACUUM VALVE
C-1353-301-0	205,620 GALS	3020-05 E	1	246.00	246.00	A	205,620 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 787 WITH PRESSURE/VACUUM VALVE
C-1353-302-0	205,620 GALS	3020-05 E	1	246.00	246.00	A	205,620 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 788 WITH PRESSURE/VACUUM VALVE
C-1353-303-0	205,620 GALS	3020-05 E	1	246.00	246.00	A	205,620 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 789 WITH PRESSURE/VACUUM VALVE

Detailed Facility Report
For Facility=1353 and excluding Deleted Permits
Sorted by Facility Name and Permit Number

PERMIT NUMBER	FEE DESCRIPTION	FEE RULE	QTY	FEE AMOUNT	FEE TOTAL	PERMIT STATUS	EQUIPMENT DESCRIPTION
C-1353-304-0	205,620 GALS	3020-05 E	1	246.00	246.00	A	205,620 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 790 WITH PRESSURE/VACUUM VALVE
C-1353-305-0	205,620 GALS	3020-05 E	1	246.00	246.00	A	205,620 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 861 WITH PRESSURE/VACUUM VALVE
C-1353-306-0	205,620 GALS	3020-05 E	1	246.00	246.00	A	205,620 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 862 WITH PRESSURE/VACUUM VALVE
C-1353-307-0	205,620 GALS	3020-05 E	1	246.00	246.00	A	205,620 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 863 WITH PRESSURE/VACUUM VALVE
C-1353-308-0	205,620 GALS	3020-05 E	1	246.00	246.00	A	205,620 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 864 WITH PRESSURE/VACUUM VALVE
C-1353-309-0	205,620 GALS	3020-05 E	1	246.00	246.00	A	205,620 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 865 WITH PRESSURE/VACUUM VALVE
C-1353-310-0	205,620 GALS	3020-05 E	1	246.00	246.00	A	205,620 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 866 WITH PRESSURE/VACUUM VALVE
C-1353-311-0	205,620 GALS	3020-05 E	1	246.00	246.00	A	205,620 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 867 WITH PRESSURE/VACUUM VALVE
C-1353-312-0	205,620 GALS	3020-05 E	1	246.00	246.00	A	205,620 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 868 WITH PRESSURE/VACUUM VALVE
C-1353-313-0	205,620 GALS	3020-05 E	1	246.00	246.00	A	205,620 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 869 WITH PRESSURE/VACUUM VALVE
C-1353-314-0	205,620 GALS	3020-05 E	1	246.00	246.00	A	205,620 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 870 WITH PRESSURE/VACUUM VALVE
C-1353-315-0	205,620 GALS	3020-05 E	1	246.00	246.00	A	205,620 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 871 WITH PRESSURE/VACUUM VALVE
C-1353-316-0	205,620 GALS	3020-05 E	1	246.00	246.00	A	205,620 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 872 WITH PRESSURE/VACUUM VALVE

Detailed Facility Report
For Facility=1353 and excluding Deleted Permits
Sorted by Facility Name and Permit Number

PERMIT NUMBER	FEE DESCRIPTION	FEE RULE	QTY	FEE AMOUNT	FEE TOTAL	PERMIT STATUS	EQUIPMENT DESCRIPTION
C-1353-317-0	205,620 GALS	3020-05 E	1	246.00	246.00	A	205,620 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 873 WITH PRESSURE/VACUUM VALVE
C-1353-318-0	205,620 GALS	3020-05 E	1	246.00	246.00	A	205,620 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 874 WITH PRESSURE/VACUUM VALVE
C-1353-319-0	205,620 GALS	3020-05 E	1	246.00	246.00	A	205,620 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 875 WITH PRESSURE/VACUUM VALVE
C-1353-320-0	205,620 GALS	3020-05 E	1	246.00	246.00	A	205,620 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 876 WITH PRESSURE/VACUUM VALVE
C-1353-321-0	205,620 GALS	3020-05 E	1	246.00	246.00	A	205,620 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 877 WITH PRESSURE/VACUUM VALVE
C-1353-322-0	205,620 GALS	3020-05 E	1	246.00	246.00	A	205,620 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 878 WITH PRESSURE/VACUUM VALVE
C-1353-323-0	205,620 GALS	3020-05 E	1	246.00	246.00	A	205,620 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 879 WITH PRESSURE/VACUUM VALVE
C-1353-324-0	205,620 GALS	3020-05 E	1	246.00	246.00	A	205,620 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 880 WITH PRESSURE/VACUUM VALVE
C-1353-325-0	656 GALS	3020-05 A	1	75.00	75.00	A	656 GALLON WOOD ENCLOSED TOP WINE STORAGE TANK 540
C-1353-326-0	656 GALS	3020-05 A	1	75.00	75.00	A	656 GALLON WOOD ENCLOSED TOP WINE STORAGE TANK 541
C-1353-327-0	656 GALS	3020-05 A	1	75.00	75.00	A	656 GALLON WOOD ENCLOSED TOP WINE STORAGE TANK 542
C-1353-328-0	656 GALS	3020-05 A	1	75.00	75.00	A	656 GALLON WOOD ENCLOSED TOP WINE STORAGE TANK 543
C-1353-329-0	656 GALS	3020-05 A	1	75.00	75.00	A	656 GALLON WOOD ENCLOSED TOP WINE STORAGE TANK 544
C-1353-330-0	656 GALS	3020-05 A	1	75.00	75.00	A	656 GALLON WOOD ENCLOSED TOP WINE STORAGE TANK 545
C-1353-331-0	656 GALS	3020-05 A	1	75.00	75.00	A	656 GALLON WOOD ENCLOSED TOP WINE STORAGE TANK 546
C-1353-332-0	656 GALS	3020-05 A	1	75.00	75.00	A	656 GALLON WOOD ENCLOSED TOP WINE STORAGE TANK 547
C-1353-333-0	656 GALS	3020-05 A	1	75.00	75.00	A	656 GALLON WOOD ENCLOSED TOP WINE STORAGE TANK 548
C-1353-334-0	656 GALS	3020-05 A	1	75.00	75.00	A	656 GALLON WOOD ENCLOSED TOP WINE STORAGE TANK 549
C-1353-335-0	12,565 GALS	3020-05 B	1	93.00	93.00	A	12,565 GALLON WOOD ENCLOSED TOP WINE STORAGE TANK 511

Detailed Facility Report
For Facility=1353 and excluding Deleted Permits
Sorted by Facility Name and Permit Number

PERMIT NUMBER	FEE DESCRIPTION	FEE RULE	QTY	FEE AMOUNT	FEE TOTAL	PERMIT STATUS	EQUIPMENT DESCRIPTION
C-1353-336-0	12,565 GALS	3020-05 B	1	93.00	93.00	A	12,565 GALLON WOOD ENCLOSED TOP WINE STORAGE TANK 512
C-1353-337-0	12,565 GALS	3020-05 B	1	93.00	93.00	A	12,565 GALLON WOOD ENCLOSED TOP WINE STORAGE TANK 513
C-1353-338-0	12,565 GALS	3020-05 B	1	93.00	93.00	A	12,565 GALLON WOOD ENCLOSED TOP WINE STORAGE TANK 514
C-1353-339-0	12,565 GALS	3020-05 B	1	93.00	93.00	A	12,565 GALLON WOOD ENCLOSED TOP WINE STORAGE TANK 515
C-1353-340-0	12,565 GALS	3020-05 B	1	93.00	93.00	A	12,565 GALLON WOOD ENCLOSED TOP WINE STORAGE TANK 517
C-1353-341-0	12,565 GALS	3020-05 B	1	93.00	93.00	A	12,565 GALLON WOOD ENCLOSED TOP WINE STORAGE TANK 518
C-1353-342-0	24,970 GALS	3020-05 C	1	135.00	135.00	A	24,970 GALLON WOOD ENCLOSED TOP WINE STORAGE TANK 532
C-1353-343-0	25,116 GALS	3020-05 C	1	135.00	135.00	A	25,116 GALLON WOOD ENCLOSED TOP WINE STORAGE TANK 502
C-1353-344-0	25,064 GALS	3020-05 C	1	135.00	135.00	A	25,064 GALLON WOOD ENCLOSED TOP WINE STORAGE TANK 504
C-1353-345-0	25,086 GALS	3020-05 C	1	135.00	135.00	A	25,086 GALLON WOOD ENCLOSED TOP WINE STORAGE TANK 505
C-1353-346-0	25,098 GALS	3020-05 C	1	135.00	135.00	A	25,098 GALLON WOOD ENCLOSED TOP WINE STORAGE TANK 506
C-1353-347-0	25,130 GALS	3020-05 C	1	135.00	135.00	A	25,130 GALLON WOOD ENCLOSED TOP WINE STORAGE TANK 530
C-1353-348-0	25,136 GALS	3020-05 C	1	135.00	135.00	A	25,136 GALLON WOOD ENCLOSED TOP WINE STORAGE TANK 589
C-1353-349-0	25,126 Gallons	3020-05 C	1	135.00	135.00	A	25,126 GALLON WOOD ENCLOSED TOP WINE STORAGE TANK 590
C-1353-350-0	25,129 Gallons	3020-05 C	1	135.00	135.00	A	25,129 GALLON WOOD ENCLOSED TOP WINE STORAGE TANK 593
C-1353-351-2	49,300 gallon	3020-05 C	1	135.00	135.00	A	49,286 GALLON STAINLESS STEEL ENCLOSED TOP WINE STORAGE TANK 710
C-1353-352-0	140 bhp IC engine	3020-10 B	1	117.00	117.00	A	140 BHP JOHN DEERE MODEL 6068TF275 DIESEL-FIRED EMERGENCY IC ENGINE POWERING A FIREWATER PUMP
C-1353-353-0	140 bhp IC engine	3020-10 B	1	117.00	117.00	A	140 BHP JOHN DEERE MODEL 6068TF275 DIESEL-FIRED EMERGENCY IC ENGINE POWERING A FIREWATER PUMP

Number of Facilities Reported: 1

ATTACHMENT A

Draft Renewed Title V Operating Permit

San Joaquin Valley Air Pollution Control District

FACILITY: C-1353-0-2

EXPIRATION DATE: 03/31/2009

FACILITY-WIDE REQUIREMENTS

1. The owner or operator shall notify the District of any breakdown condition as soon as reasonably possible, but no later than one hour after its detection, unless the owner or operator demonstrates to the District's satisfaction that the longer reporting period was necessary. [District Rule 1100, 6.1; Madera County Rule 113] Federally Enforceable Through Title V Permit
2. The District shall be notified in writing within ten days following the correction of any breakdown condition. The breakdown notification shall include a description of the equipment malfunction or failure, the date and cause of the initial failure, the estimated emissions in excess of those allowed, and the methods utilized to restore normal operations. [District Rule 1100, 7.0; Madera County Rule 113] Federally Enforceable Through Title V Permit
3. {4364} The owner or operator of any stationary source operation that emits more than 25 tons per year of nitrogen oxides or reactive organic compounds, shall provide the District annually with a written statement in such form and at such time as the District prescribes, showing actual emissions of nitrogen oxides and reactive organic compounds from that source. [District Rule 1160, 5.0] Federally Enforceable Through Title V Permit
4. {4365} Any person building, altering or replacing any operation, article, machine, equipment, or other contrivance, the use of which may cause the issuance of air contaminants or the use of which may eliminate, reduce, or control the issuance of air contaminants, shall first obtain an Authority to Construct (ATC) from the District unless exempted by District Rule 2020 (12/20/07). [District Rule 2010, 3.0 and 4.0; and 2020] Federally Enforceable Through Title V Permit
5. {4366} The permittee must comply with all conditions of the permit including permit revisions originated by the District. All terms and conditions of a permit that are required pursuant to the Clean Air Act (CAA), including provisions to limit potential to emit, are enforceable by the EPA and Citizens under the CAA. Any permit noncompliance constitutes a violation of the CAA and the District Rules and Regulations, and is grounds for enforcement action, for permit termination, revocation, reopening and reissuance, or modification; or for denial of a permit renewal application. [District Rules 2070, 7.0; 2080; and 2520, 9.9.1 and 9.13.1] Federally Enforceable Through Title V Permit
6. {4367} A Permit to Operate or an Authority to Construct shall not be transferred unless a new application is filed with and approved by the District. [District Rule 2031] Federally Enforceable Through Title V Permit
7. {4368} Every application for a permit required under Rule 2010 (12/17/92) shall be filed in a manner and form prescribed by the District. [District Rule 2040] Federally Enforceable Through Title V Permit
8. {4369} The operator shall maintain records of required monitoring that include: 1) the date, place, and time of sampling or measurement; 2) the date(s) analyses were performed; 3) the company or entity that performed the analysis; 4) the analytical techniques or methods used; 5) the results of such analysis; and 6) the operating conditions at the time of sampling or measurement. [District Rule 2520, 9.4.1] Federally Enforceable Through Title V Permit
9. {4370} The operator shall retain records of all required monitoring data and support information for a period of at least 5 years from the date of the monitoring sample, measurement, or report. Support information includes copies of all reports required by the permit and, for continuous monitoring instrumentation, all calibration and maintenance records and all original strip-chart recordings. [District Rule 2520, 9.4.2] Federally Enforceable Through Title V Permit

FACILITY-WIDE REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate. Any amendments to these Facility-wide Requirements that affect specific Permit Units may constitute modification of those Permit Units.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA
Location: 22004 RD 24, MADERA, CA 93638

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10. {4371} The operator shall submit reports of any required monitoring at least every six months unless a different frequency is required by an applicable requirement. All instances of deviations from permit requirements must be clearly identified in such reports. [District Rule 2520, 9.5.1] Federally Enforceable Through Title V Permit
11. {4372} Deviations from permit conditions must be promptly reported, including deviations attributable to upset conditions, as defined in the permit. For the purpose of this condition, promptly means as soon as reasonably possible, but no later than 10 days after detection. The report shall include the probable cause of such deviations, and any corrective actions or preventive measures taken. All required reports must be certified by a responsible official consistent with section 10.0 of District Rule 2520 (6/21/01). [District Rules 2520, 9.5.2 and 1100, 7.0] Federally Enforceable Through Title V Permit
12. {4373} If for any reason a permit requirement or condition is being challenged for its constitutionality or validity by a court of competent jurisdiction, the outcome of such challenge shall not affect or invalidate the remainder of the conditions or requirements in that permit. [District Rule 2520, 9.7] Federally Enforceable Through Title V Permit
13. {4374} It shall not be a defense for a permittee in an enforcement action that it would have been necessary to halt or reduce the permitted activity in order to maintain compliance with the conditions of the permit. [District Rule 2520, 9.8.2] Federally Enforceable Through Title V Permit
14. {4375} The permit may be modified, revoked, reopened and reissued, or terminated for cause. The filing of a request by the permittee for a permit modification, revocation and reissuance, or termination, or a notification of planned changes or anticipated noncompliance does not stay any permit condition. [District Rule 2520, 9.8.3] Federally Enforceable Through Title V Permit
15. {4376} The permit does not convey any property rights of any sort, or any exclusive privilege. [District Rule 2520, 9.8.4] Federally Enforceable Through Title V Permit
16. {4377} The Permittee shall furnish to the District, within a reasonable time, any information that the District may request in writing to determine whether cause exists for modifying, revoking and reissuing, or terminating the permit or to determine compliance with the permit. Upon request, the permittee shall also furnish to the District copies of records required to be kept by the permit or, for information claimed to be confidential, the permittee may furnish such records directly to EPA along with a claim of confidentiality. [District Rule 2520, 9.8.5] Federally Enforceable Through Title V Permit
17. {4378} The permittee shall pay annual permit fees and other applicable fees as prescribed in Regulation III of the District Rules and Regulations. [District Rule 2520, 9.9] Federally Enforceable Through Title V Permit
18. {4379} Upon presentation of appropriate credentials, a permittee shall allow an authorized representative of the District to enter the permittee's premises where a permitted source is located or emissions related activity is conducted, or where records must be kept under condition of the permit. [District Rule 2520, 9.13.2.1] Federally Enforceable Through Title V Permit
19. {4380} Upon presentation of appropriate credentials, a permittee shall allow an authorized representative of the District to have access to and copy, at reasonable times, any records that must be kept under the conditions of the permit. [District Rule 2520, 9.13.2.2] Federally Enforceable Through Title V Permit
20. {4381} Upon presentation of appropriate credentials, a permittee shall allow an authorized representative of the District to inspect at reasonable times any facilities, equipment, practices, or operations regulated or required under the permit. [District Rule 2520, 9.13.2.3] Federally Enforceable Through Title V Permit
21. {4382} Upon presentation of appropriate credentials, a permittee shall allow an authorized representative of the District to sample or monitor, at reasonable times, substances or parameters for the purpose of assuring compliance with the permit or applicable requirements. [District Rule 2520, 9.13.2.4] Federally Enforceable Through Title V Permit
22. No air contaminants shall be discharged into the atmosphere for a period or periods aggregating more than 3 minutes in any one hour which is as dark or darker than Ringelmann #1 or equivalent to 20% opacity and greater, unless specifically exempted by District Rule 4101 (02/17/05). If the equipment or operation is subject to a more stringent visible emission standard as prescribed in a permit condition, the more stringent visible emission limit shall supersede this condition. [District Rule 4101] Federally Enforceable Through Title V Permit

FACILITY-WIDE REQUIREMENTS CONTINUE ON NEXT PAGE

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

23. {4384} No person shall manufacture, blend, repackage, supply, sell, solicit or apply any architectural coating with a VOC content in excess of the corresponding limit specified in Table of Standards 1 effective until 12/30/10 or Table of Standards 2 effective on and after 1/1/11 of District Rule 4601 (12/17/09) for use or sale within the District. [District Rule 4601, 5.1] Federally Enforceable Through Title V Permit
24. {4385} All VOC-containing materials subject to Rule 4601 (12/17/09) shall be stored in closed containers when not in use. [District Rule 4601, 5.4] Federally Enforceable Through Title V Permit
25. {4386} The permittee shall comply with all the Labeling and Test Methods requirements outlined in Rule 4601 sections 6.1 and 6.3 (12/17/09). [District Rule 4601, 6.1 and 6.3] Federally Enforceable Through Title V Permit
26. {4387} With each report or document submitted under a permit requirement or a request for information by the District or EPA, the permittee shall include a certification of truth, accuracy, and completeness by a responsible official. [District Rule 2520, 9.13.1 and 10.0] Federally Enforceable Through Title V Permit
27. {4388} If the permittee performs maintenance on, or services, repairs, or disposes of appliances, the permittee shall comply with the standards for Recycling and Emissions Reduction pursuant to 40 CFR Part 82, Subpart F. [40 CFR 82 Subpart F] Federally Enforceable Through Title V Permit
28. {4389} If the permittee performs service on motor vehicles when this service involves the ozone-depleting refrigerant in the motor vehicle air conditioner (MVAC), the permittee shall comply with the standards for Servicing of Motor Vehicle Air Conditioners pursuant to all the applicable requirements as specified in 40 CFR Part 82, Subpart B. [40 CFR Part 82, Subpart B] Federally Enforceable Through Title V Permit
29. {4390} Disturbances of soil related to any construction, demolition, excavation, extraction, or other earthmoving activities shall comply with the requirements for fugitive dust control in District Rule 8021 unless specifically exempted under Section 4.0 of Rule 8021 (8/19/2004) or Rule 8011 (8/19/2004). [District Rule 8021 and 8011] Federally Enforceable Through Title V Permit
30. {4391} Outdoor handling, storage and transport of any bulk material which emits dust shall comply with the requirements of District Rule 8031, unless specifically exempted under Section 4.0 of Rule 8031 (8/19/2004) or Rule 8011 (8/19/2004). [District Rule 8031 and 8011] Federally Enforceable Through Title V Permit
31. {4392} An owner/operator shall prevent or cleanup any carryout or trackout in accordance with the requirements of District Rule 8041 Section 5.0, unless specifically exempted under Section 4.0 of Rule 8041 (8/19/2004) or Rule 8011 (8/19/2004). [District Rule 8041 and 8011] Federally Enforceable Through Title V Permit
32. {4393} Whenever open areas are disturbed, or vehicles are used in open areas, the facility shall comply with the requirements of Section 5.0 of District Rule 8051, unless specifically exempted under Section 4.0 of Rule 8051 (8/19/2004) or Rule 8011 (8/19/2004). [District Rule 8051 and 8011] Federally Enforceable Through Title V Permit
33. {4394} Any paved road or unpaved road shall comply with the requirements of District Rule 8061 unless specifically exempted under Section 4.0 of Rule 8061 (8/19/2004) or Rule 8011 (8/19/2004). [District Rule 8061 and Rule 8011] Federally Enforceable Through Title V Permit
34. {4395} Any unpaved vehicle/equipment area that anticipates more than 50 Average annual daily Trips (AADT) shall comply with the requirements of Section 5.1.1 of District Rule 8071. Any unpaved vehicle/equipment area that anticipates more than 150 vehicle trips per day (VDT) shall comply with the requirements of Section 5.1.2 of District Rule 8071. On each day that 25 or more VDT with 3 or more axles will occur on an unpaved vehicle/equipment traffic area, the owner/operator shall comply with the requirements of Section 5.1.3 of District Rule 8071. On each day when a special event will result in 1,000 or more vehicles that will travel/park on an unpaved area, the owner/operator shall comply with the requirements of Section 5.1.4 of District Rule 8071. All sources shall comply with the requirements of Section 5.0 of District Rule 8071 unless specifically exempted under Section 4.0 of Rule 8071 (9/16/2004) or Rule 8011 (8/19/2004). [District Rule 8071 and Rule 8011] Federally Enforceable Through Title V Permit
35. {4396} Any owner or operator of a demolition or renovation activity, as defined in 40 CFR 61.141, shall comply with the applicable inspection, notification, removal, and disposal procedures for asbestos containing materials as specified in 40 CFR 61.145 (Standard for Demolition and Renovation), [40 CFR 61 Subpart M] Federally Enforceable Through Title V Permit

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

36. {4397} The permittee shall submit certifications of compliance with the terms and standards contained in Title V permits, including emission limits, standards and work practices, to the District and the EPA annually (or more frequently as specified in an applicable requirement or as specified by the District). The certification shall include the identification of each permit term or condition, the compliance status, whether compliance was continuous or intermittent, the methods used for determining the compliance status, and any other facts required by the District to determine the compliance status of the source. [District Rule 2520, 9.16] Federally Enforceable Through Title V Permit
37. {4398} The permittee shall submit an application for Title V permit renewal to the District at least six months, but not greater than 18 months, prior to the permit expiration date. [District Rule 2520, 5.2] Federally Enforceable Through Title V Permit
38. {4399} When a term is not defined in a Title V permit condition, the definition in the rule cited as the origin and authority for the condition in a Title V permits shall apply. [District Rule 2520, 9.1.1] Federally Enforceable Through Title V Permit
39. Compliance with permit conditions in the Title V permit shall be deemed in compliance with the following outdated SIP requirements: Madera County Rule 401, and Madera County Rule 113. A permit shield is granted from these requirements. [District Rule 2520, 13.2] Federally Enforceable Through Title V Permit
40. {4401} Compliance with permit conditions in the Title V permit shall be deemed in compliance with the following applicable requirements: SJVUAPCD Rules 1100, sections 6.1 and 7.0 (12/17/92); 2010, sections 3.0 and 4.0 (12/17/92); 2031 (12/17/92); 2040 (12/17/92); 2070, section 7.0 (12/17/92); 2080 (12/17/92); 4101 (2/17/05); 4601 (12/17/09); 8021 (8/19/2004); 8031 (8/19/2004); 8041 (8/19/2004); 8051 (8/19/2004); 8061 (8/19/2004); and 8071 (9/16/2004). A permit shield is granted from these requirements. [District Rule 2520, 13.2] Federally Enforceable Through Title V Permit
41. The reporting periods for the Report of Required Monitoring and the Compliance Certification Report begin December 1 of every year, unless alternative dates are approved by the District Compliance Division. These reports are due within 30 days after the end of the reporting period. [District Rule 2520] Federally Enforceable Through Title V Permit
42. {98} No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

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

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-1-6

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

8.49 MMBTU/HR NATURAL GAS FIRED KEWANEE MODEL H3S-200 GO2 BOILER

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PERMIT UNIT REQUIREMENTS

1. All equipment shall be maintained in good operating condition and shall be operated in a manner to minimize emissions of air contaminants into the atmosphere. [District NSR Rule] Federally Enforceable Through Title V Permit
2. Particulate matter emissions shall not exceed 0.1 grains/dscf in concentration. [District Rule 4201] Federally Enforceable Through Title V Permit
3. The unit shall only be fired on PUC-regulated natural gas. [District NSR Rule] Federally Enforceable Through Title V Permit
4. A non-resettable, totalizing mass or volumetric fuel flow meter to measure the amount of natural gas combusted in the unit shall be installed, utilized and maintained. [District NSR Rule and Rules 4305 and 4306] Federally Enforceable Through Title V Permit
5. Maximum annual heat input of the unit shall not exceed 9 billion Btu per calendar year. [District NSR Rule and Rules 4305 and 4306] Federally Enforceable Through Title V Permit
6. Emissions from the natural gas-fired unit shall not exceed any of the following limits: 83 ppmvd NO_x @ 3% O₂ or 0.1 lb-NO_x/MMBtu, 0.00285 lb-SO_x/MMBtu, 0.0076 lb-PM₁₀/MMBtu, 115 ppmvd CO @ 3% O₂ or 0.084 lb-CO/MMBtu, or 0.0055 lb-VOC/MMBtu. [District NSR Rule and Rules 4305 and 4306] Federally Enforceable Through Title V Permit
7. Owner/operator shall have unit tuned at least twice each calendar year, from four to eight months apart, in which it operates, by a technician that is qualified, to the satisfaction of the APCO, in accordance with the procedure described in Rule 4304 (Equipment Tuning Procedure for Boilers, Steam Generators, and Process Heaters). [District Rule 4306] Federally Enforceable Through Title V Permit
8. If the unit does not operate throughout a continuous six-month period within a calendar year, only one tune-up is required for that calendar year. No tune-up is required for any unit that is not operated during that calendar year; this unit may be test fired to verify availability of the unit for its intended use, but once the test firing is completed the unit shall be shutdown. [District Rule 4306] Federally Enforceable Through Title V Permit
9. The permittee shall monitor, at least on a monthly basis, the amount of water flow to the boiler, the burner gas manifold pressure, and the exhaust stack temperature or other operational characteristics recommended by the unit manufacturer. Monitoring shall not be required if the unit is not in operation, i.e. the unit need not be started solely to perform monitoring. Monitoring shall be performed within 5 day of restarting the unit unless monitoring has been performed within the last month. [District Rules 4305 and 4306] Federally Enforceable Through Title V Permit
10. Records of monthly and annual heat input of the unit shall be maintained. [District NSR Rule and Rules 4305 and 4306] Federally Enforceable Through Title V Permit
11. Records of tune-up and monitoring of the operational characteristics of the unit shall be maintained. [District Rules 4305 and 4306] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

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

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

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12. All records shall be maintained and retained on-site for a minimum of five (5) years, and shall be made available for District inspection upon request. [District Rules 1070, 4305, and 4306] Federally Enforceable Through Title V Permit

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

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-2-8

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

16.8 MMBTU/HR KEWANEE MODEL H3S-400-GO NATURAL GAS-FIRED BOILER WITH AN INDUSTRIAL COMBUSTION MODEL LND30 LOW NOX BURNER AND INDUCED FLUE GAS RECIRCULATION

PERMIT UNIT REQUIREMENTS

1. All equipment shall be maintained in good operating condition and shall be operated in a manner to minimize emissions of air contaminants into the atmosphere. [District NSR Rule] Federally Enforceable Through Title V Permit
2. Particulate matter emissions shall not exceed 0.1 grains/dscf in concentration. [District Rule 4201] Federally Enforceable Through Title V Permit
3. The total heat input shall be less than 30 billion BTU per calendar year. [District Rule 4305, 5.2 and 4306, 5.1.1] Federally Enforceable Through Title V Permit
4. The unit shall only be fired on PUC-regulated natural gas. [District NSR Rule] Federally Enforceable Through Title V Permit
5. A non-resettable, totalizing mass or volumetric fuel flow meter to measure the amount of natural gas combusted in the unit shall be installed, utilized and maintained. [District NSR Rule, District Rules 4305, 5.4.4, and 4306, 5.4.4] Federally Enforceable Through Title V Permit
6. Compliance with the 30 billion Btu per calendar year heat input shall be demonstrated by multiplying the measured fuel consumption times the heating value of PUC natural gas (1000 Btu/scf). [District Rule 4305, 4306 and 2520, 9.3.2] Federally Enforceable Through Title V Permit
7. The permittee shall maintain records of monthly natural gas consumption. [District Rule 4305, 4306 and 2520, 9.3.2] Federally Enforceable Through Title V Permit
8. Emissions rates from the natural gas-fired unit shall not exceed any of the following limits: 30 ppmvd NO_x @ 3% O₂ or 0.036 lb-NO_x/MMBtu, 0.00285 lb-SO_x/MMBtu, 0.0076 lb-PM₁₀/MMBtu, 100 ppmvd CO @ 3% O₂ or 0.074 lb-CO/MMBtu, or 0.0028 lb-VOC/MMBtu. [District NSR Rule, District Rules 4301, 5.2, 4305, 5.1, 4306, 5.1, and 4351, 5.1] Federally Enforceable Through Title V Permit
9. The permittee shall monitor and record the stack concentration of NO_x, CO, and O₂ at least once every month (in which a source test is not performed) using a portable emission monitor that meets District specifications. Monitoring shall not be required if the unit is not in operation, i.e. the unit need not be started solely to perform monitoring. Monitoring shall be performed within 5 days of restarting the unit unless monitoring has been performed within the last month. [District Rules 4305, 5.4 and 4306, 5.4] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

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

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

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10. If either the NO_x or CO concentrations corrected to 3% O₂, as measured by the portable analyzer, exceed the allowable emissions concentration, the permittee shall return the emissions to within the acceptable range as soon as possible, but no longer than 1 hour of operation after detection. If the portable analyzer readings continue to exceed the allowable emissions concentration after 1 hour of operation after detection, the permittee shall notify the District within the following 1 hour and conduct a certified source test within 60 days of the first exceedance. In lieu of conducting a source test, the permittee may stipulate a violation has occurred, subject to enforcement action. The permittee must then correct the violation, show compliance has been re-established, and resume monitoring procedures. If the deviations are the result of a qualifying breakdown condition pursuant to Rule 1100, the permittee may fully comply with Rule 1100 in lieu of the performing the notification and testing required by this condition. [District Rules 4305, 5.4 and 4306, 5.4] Federally Enforceable Through Title V Permit
11. All alternate monitoring parameter emission readings shall be taken with the unit operating either at conditions representative of normal operations or conditions specified in the permit-to-operate. The analyzer shall be calibrated, maintained, and operated in accordance with the manufacturer's specifications and recommendations or a protocol approved by the APCO. Emission readings taken shall be averaged over a 15 consecutive-minute period by either taking a cumulative 15 consecutive-minute sample reading or by taking at least five (5) readings, evenly spaced out over the 15 consecutive-minute period. [District Rules 4305, 5.4 and 4306, 5.4] Federally Enforceable Through Title V Permit
12. The permittee shall maintain records of: (1) the date and time of NO_x, CO, and O₂ measurements, (2) the O₂ concentration in percent and the measured NO_x and CO concentrations corrected to 3% O₂, (3) make and model of exhaust gas analyzer, (4) exhaust gas analyzer calibration records, and (5) a description of any corrective action taken to maintain the emissions within the acceptable range. [District Rules 4305, 6.1 and 4306, 6.1] Federally Enforceable Through Title V Permit
13. All emissions measurements shall be made with the unit operating either at conditions representative of normal operations or conditions specified in the Permit to Operate. No determination of compliance shall be established within two hours after a continuous period in which fuel flow to the unit is shut off for 30 minutes or longer, or within 30 minutes after a re-ignition as defined in Section 3.0 of District Rule 4306 (10/16/08). [District Rules 4305, 5.5.2 and 4306, 5.5.2] Federally Enforceable Through Title V Permit
14. Source testing to measure natural gas-combustion NO_x and CO emissions from this unit shall be conducted at least once every twelve (12) months. After demonstrating compliance on two (2) consecutive annual source tests, the unit shall be tested not less than once every thirty-six (36) months. If the result of the 36-month source test demonstrates that the unit does not meet the applicable emission limits, the source testing frequency shall revert to at least once every twelve (12) months. [District Rules 4305, 6.3.1, and 4306, 6.3.1] Federally Enforceable Through Title V Permit
15. The source plan shall identify which basis (ppmv or lb/MMBtu) will be used to demonstrate compliance. [District Rules 4305, 5.5.1 and 4306, 5.5.1] Federally Enforceable Through Title V Permit
16. Source testing shall be conducted using the methods and procedures approved by the District. The District must be notified at least 30 days prior to any compliance source test, and a source test plan must be submitted for approval at least 15 days prior to testing. [District Rule 1081] Federally Enforceable Through Title V Permit
17. NO_x emissions for source test purposes shall be determined using EPA Method 7E or ARB Method 100 on a ppmv basis, or EPA Method 19 on a heat input basis. [District Rules 4305, 6.2 and 4306, 6.2] Federally Enforceable Through Title V Permit
18. CO emissions for source test purposes shall be determined using EPA Method 10 or ARB Method 100. [District Rules 4305, 6.2 and 4306, 6.2] Federally Enforceable Through Title V Permit
19. Stack gas oxygen (O₂) shall be determined using EPA Method 3 or 3A or ARB Method 100. [District Rules 4305, 6.2 and 4306, 6.2] Federally Enforceable Through Title V Permit
20. For emissions source testing, the arithmetic average of three 30-consecutive-minute test runs shall apply. If two of three runs are above an applicable limit the test cannot be used to demonstrate compliance with an applicable limit. [District Rules 4305, 5.5.5 and 4306, 5.5.5] Federally Enforceable Through Title V Permit

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

21. The results of each source test shall be submitted to the District within 60 days thereafter. [District Rule 1081]
Federally Enforceable Through Title V Permit
22. All records shall be maintained and retained on-site for a minimum of five (5) years, and shall be made available for District inspection upon request. [District Rules 1070, 4305, 6.1, and 4306, 6.1] Federally Enforceable Through Title V Permit

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

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24.MADERA, CA 93638

C-1353-2-8, Sep 3 2010 3:33PM - SONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-16-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

600 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 404 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-17-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

1,172 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 205 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-17-1 - Sep 3 2010 3:35PM - SONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-18-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

1,365 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 206 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-18-1: Sep 3 2010 3:33PM - SONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-19-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

1,507 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 210 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24.MADERA, CA 93638

C-1353-19-1 : Sep 3 2010 3:33PM - SIONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-20-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

1,602 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 207 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-20-1, Sep 3 2010 3:33PM - SONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-24-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

2,006 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 305 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-1353-25-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

3,118 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 202 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-28-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

3,925 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 13 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-28-1; Sep 3 2010 3:33PM - SONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-29-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

3,925 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 14 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-30-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

3,925 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 98 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-31-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

3,925 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 99 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-31-1 Sep 3 2010 3:34PM - SIONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-32-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

3,925 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 116 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-33-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

3,925 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 117 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-33-1, Sep 3 2010 3:34PM - SIONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-34-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

3,925 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 118 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-35-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

4,004 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 401 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-36-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

4,004 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 402 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-36-1: Sep 3 2010 3:34PM:1 - SIONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-37-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

4,004 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 403 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-38-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

5,598 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 308 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24.MADERA, CA 93638

C-1353-38-1 Sep 3 2010 3:34PM - SIONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-39-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

6,180 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 97 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-39-1; Sep 3 2010 3:34PM - SJONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-40-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

6,180 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 179 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-40-1, Sep 5 2010 3:34PM -- SIONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-41-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

6,180 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 188 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-42-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

7,144 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 201 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-43-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

8,566 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 301 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-44-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

8,566 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 302 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-45-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

8,566 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 405 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-46-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

8,566 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 406 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-47-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

8,566 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 407 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-48-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

12,367 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 100 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-49-1

EXPIRATION DATE: 03/31/2009

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EQUIPMENT DESCRIPTION:

12,367 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 101 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-49-1 - Sep 3 2010 3:34PM - SIONGCOJ

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-50-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

12,367 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 102 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-51-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

12,367 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 103 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-52-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

12,367 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 104 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-52-1 - Sep 3 2010 3:34PM - SINGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-53-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

12,367 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 105 WITH PRESSURE/VACUUM VALVE

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PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-54-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

12,367 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 106 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-55-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

12,367 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 107 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-55-1 : Sep 3 2010 3:35PM - SONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-56-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

12,367 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 108 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-56-1 - Sep 3 2010 3:35PM -- SIONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-57-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

12,367 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 109 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-58-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

12,367 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 110 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-1353-59-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

12,367 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 111 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-59-1, Sep 3 2010 3:35PM - SIONGCOJ

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-1353-60-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

12,367 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 112 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-61-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

12,367 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 113 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-62-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

12,367 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 114 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-63-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

12,367 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 115 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-64-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

12,367 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 119 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA
Location: 22004 RD 24, MADERA, CA 93638

C-1353-64-1 Sep 3 2010 3:35PM - SIOGCOJ

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-1353-65-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

12,367 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 158 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-66-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

12,367 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 159 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-66-1 - Sep 3 2010 3:35PM - SONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-67-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

12,367 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 168 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-68-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

12,367 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 169 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-69-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

12,367 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 178 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-70-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

12,367 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 189 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-71-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

12,367 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 198 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-72-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

12,367 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 199 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-73-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

12,611 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 516 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-74-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

13,069 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 15 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-75-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

13,069 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 16 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-76-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

13,069 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 17 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-77-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

13,069 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 18 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-78-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

13,069 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 19 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-79-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

13,069 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 20 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-80-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

13,069 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 21 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-81-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

13,069 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 22 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-82-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

13,069 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 23 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-83-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

13,069 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 24 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-84-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

13,069 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 25 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-85-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

13,069 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 26 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-86-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

24,033 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 309 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-87-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

24,033 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 310 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-88-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

24,724 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 120 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-89-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

24,724 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 121 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-90-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

24,724 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 122 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-91-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

24,724 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 123 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-92-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

24,724 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 124 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-93-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

24,724 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 125 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-94-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

24,724 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 126 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-95-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

24,724 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 127 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-96-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

24,724 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 128 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-1353-97-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

24,724 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 129 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-98-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

24,724 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 130 WITH PRESSURE/VACUUM VALVE

DRAFT

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

DRAFT

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-99-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

24,724 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 131 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-100-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

24,724 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 132 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-101-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

24,724 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 133 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-102-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

24,724 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 134 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-103-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

24,724 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 135 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-104-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

24,724 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 136 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-105-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

24,724 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 137 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-106-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

24,724 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 138 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-107-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

24,724 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 139 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-108-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

24,724 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 140 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-109-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

24,724 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 141 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-110-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

24,724 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 142 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-110-1 - Sep 3 2010 3:37PM - SIONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-111-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

24,724 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 143 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24.MADERA, CA 93638

C-1353-111-1, Sep 3 2010 3:37PM -- SIONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-112-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

24,724 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 144 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-112-1; Sep 3 2010 3:37PM - SIONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-113-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

24,724 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 145 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-113-1 - Sep 3 2010 3:37PM - SIONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-114-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

24,724 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 146 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-115-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

24,724 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 147 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-116-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

24,724 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 148 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-116-1 - Sep 3 2010 3:37PM - SIONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-117-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

24,724 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 149 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-117-1 Sep 3 2010 3:37PM -- SIONCCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-118-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

49,108 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 150 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-119-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

49,108 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 151 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-120-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

49,108 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 152 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-121-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

49,108 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 153 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-122-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

49,108 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 154 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-123-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

49,108 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 155 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-123-1 - Sep 3 2010 3:37PM - SIONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-124-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

49,108 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 156 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-124-1 - Sep 3 2010 3:37PM - SIONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-125-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

49,108 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 157 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-126-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

49,108 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 160 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-127-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

49,108 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 161 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-127-1; Sep 3 2010 3:38PM -- SIOGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-128-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

49,108 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 162 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-129-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

49,108 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 163 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-130-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

49,108 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 164 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-131-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

49,108 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 165 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-132-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

49,108 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 166 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-133-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

49,108 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 167 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-134-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

49,108 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 170 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-135-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

49,108 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 171 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-135-1 - Sep 3 2010 3:38PM - SONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-136-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

49,108 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 172 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-137-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

49,108 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 173 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-138-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

49,108 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 174 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-139-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

49,108 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 175 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-140-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

49,108 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 176 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-141-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

49,108 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 177 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-142-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

49,108 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 180 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

**San Joaquin Valley
Air Pollution Control District**

PERMIT UNIT: C-1353-143-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

49,108 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 181 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-144-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

49,108 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 182 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-145-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

49,108 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 183 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-146-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

49,108 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 184 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-147-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

49,108 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 185 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-148-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

49,108 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 186 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-149-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

49,108 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 187 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-149-1: Sep 3 2010 3:39PM - SIONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-150-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

49,108 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 190 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-150-1 - Sep 3 2010 3:39PM - SIONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-151-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

49,108 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 191 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-152-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

49,108 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 192 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-152-1 - Sep 2 2010 2:39PM - SIONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-153-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

49,108 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 193 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-153-1 Sep 3 2010 3:39PM - SIONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-154-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

49,108 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 194 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-155-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

49,108 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 195 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-156-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

49,108 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 196 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-157-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

49,108 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 197 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-157-1 Sep 3 2010 3:39PM - SIONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-158-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

49,286 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 701 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-158-1 : Sep 3 2010 3:39PM - SIONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-159-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

49,286 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 702 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-159-1 Sep 3 2010 3:39PM - SIONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-160-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

49,286 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 711 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-160-1 - Sep 3 2010 3:59PM - SIONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-161-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

49,286 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 719 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-161-1 Sep 3 2010 3:39PM - SIONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-162-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

49,286 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 720 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-163-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

49,286 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 801 WITH PRESSURE/VACUUM VALVE

DRAFT

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-163-1, Sep 3 2010 3:39PM - SIOGCOJ

DRAFT

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-164-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

49,286 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 802 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-164-1 - Sep 3 2010 3:35PM - SIONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-165-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

49,286 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 803 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-166-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

49,286 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 804 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-167-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

49,286 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 805 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-167-1 - Sep 3 2010 3:39PM - SIONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-168-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

49,286 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 806 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-169-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

49,286 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 807 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-170-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

49,286 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 808 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA
Location: 22004 RD 24, MADERA, CA 93638

C-1353-170-1 Sep 3 2010 3:39PM - SIONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-171-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

49,286 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 809 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-171-1 - Sep 3 2010 3:40PM - SIONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-172-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

49,286 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 810 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-173-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

49,286 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 811 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-173-1 - Sep 3 2010 3:40PM - SIOGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-174-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

49,286 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 812 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-175-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

49,286 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 813 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-175-1 - Sep 3 2010 3:40PM - SIONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-176-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

49,286 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 814 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-177-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

49,286 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 815 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-177-1; Sep 3 2010 3:40PM - SIONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-178-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

49,286 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 816 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-179-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

49,286 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 817 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-179-1; Sep 3 2010 3:40PM - SIONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-180-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

49,286 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 818 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-180-1, Sep 3 2010 3:40PM - SIDNGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-181-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

49,286 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 819 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-182-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

49,286 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 820 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-182-1: Sep 3 2010 3 40PM - SIONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-183-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

49,286 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 821 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-183-1 - Sep 3 2010 3:40PM - SIONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-184-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

49,286 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 822 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-185-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

49,286 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 823 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-186-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

49,286 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 824 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-186-1 - Sep 3 2010 3:40PM - SIONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-187-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

49,286 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 825 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-188-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

49,286 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 826 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA
Location: 22004 RD 24, MADERA, CA 93638

C-1353-188-1 Sep 3 2010 3:40PM - SIONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-189-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

49,286 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 827 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-189-1 - Sep 3 2010 3:40PM - SIONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-190-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

49,286 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 828 WITH PRESSURE/VACUUM VALVE

DRAFT

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-190-1 - Sep 3 2010 3:40PM - SIOGCOJ

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-191-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

49,286 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 829 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-191-1 - Sep 3 2010 3:40PM - SIONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-192-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

49,286 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 830 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-192-1 - Sep 3 2010 3:40PM - SIONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-193-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

49,286 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 831 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-194-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

49,286 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 832 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-194-1 - Sep 3 2010 3:40PM - SIOINGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-195-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

49,286 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 833 WITH PRESSURE/VACUUM VALVE

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PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-196-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

49,286 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 834 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-197-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

49,286 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 835 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-198-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

49,286 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 836 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-198-1 Sep 3 2010 3:41PM -- SIONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-199-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

49,298 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 837 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-199-1 - Sep 3 2010 3:41PM - SIONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-200-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

49,286 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 838 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-200-1: Sep 3 2010 3:41PM - SJONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-201-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

49,286 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 839 WITH PRESSURE/VACUUM VALVE

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PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-202-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

49,286 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 840 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-202-1 : Sep 3 2010 3:41PM - SIONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-203-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

51,758 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 1 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-203-1 - Sep 3 2010 3:41PM - SIONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-204-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

51,758 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 2 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-204-1; Sep 3 2010 3:41PM -- SIONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-205-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

51,758 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 3 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-206-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

51,758 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 4 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-207-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

51,758 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 5 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-208-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

51,758 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 6 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The 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]
5. When this tank is used for wine storage, the operator shall record, 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]

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

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

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